Irish Red Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **14.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(77.8%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg *(9.7%)*	75 %	30
Grain	Carared	0.5 kg *(9.7%)*	75 %	30
Grain	Carafa II	0.14 kg *(2.7%)*	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Boil	Marynka	20 g	10 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	10 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	Irish Moss	5 g	Boil	10 min

Notes

- burzliwa 18 oC 8 dni
  cicha 20 oC 7 dni
  May 15, 2017, 1:38 AM