Irish Red Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **13.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **7 %**
- Size with trub loss **34.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **33.8 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.5 kg *(81.5%)*	81 %	4
Grain	Strzegom Monachijski typ I	1 kg *(14.8%)*	79 %	16
Grain	Jęczmień palony	0.25 kg *(3.7%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm 13	Ale	Dry	29.09 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5.82 g	Boil	10 min

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