

# Irish Red Ale v1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **9.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.5 kg (63.6%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1.7 kg (24%)   | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 0.4 kg (5.7%)  | 75 %  | 30  |
| Grain | płatki jęczmienne          | 0.4 kg (5.7%)  | 60 %  | 4   |
| Grain | Jęczmień palony            | 0.07 kg (1%)   | 55 %  | 985 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 60 min | 5.1 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |