

## irish ale

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **12.6**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 0.5 kg (26%)   | 79 %  | 22   |
| Grain | Strzegom Pilzneński         | 1.3 kg (67.7%) | 80 %  | 4    |
| Grain | Strzegom Barwiący           | 0.05 kg (2.6%) | 68 %  | 1300 |
| Grain | Castlemalting Crystal       | 0.07 kg (3.6%) | 75 %  | 150  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 5 g    | 60 min | 12.1 %     |
| Boil    | Sybilla | 10 g   | 5 min  | 5.2 %      |