# Irlandzkie Czerwone 12BLG

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **17.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Simpsons - Maris Otter | 3.5 kg *(86.8%)* | 81 % | 6 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg *(12.4%)* | 68 % | 400 |
| Grain | Barwiący | 0.03 kg *(0.7%)* | 55 % | 985 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Bramling | 20 g | 60 min | 6 % |
| Boil | Fuggles | 20 g | 20 min | 4.5 % |

## Notes

- Nieudany kolor ~4 SRM
  *Apr 23, 2022, 2:03 PM*

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