

Irish Red Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **21**
- SRM **11.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.45 kg (66.2%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.7 kg (13.4%) | 75 % | 45 |
| Grain | Strzegom Monachijski typ I | 0.98 kg (18.8%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.08 kg (1.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|---------|--------|------------|
| Boil | Perle | 23.45 g | 50 min | 6.5 % |
| Boil | Styrian Golding | 29.31 g | 15 min | 3.4 % |