

Bloody sunday

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **17.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.88 kg (50.5%) | 80 % | 5 |
| Grain | red active viking malt | 1.5 kg (40.3%) | 79 % | 35 |
| Grain | Caraaroma | 0.2 kg (5.4%) | 78 % | 400 |
| Grain | Caramunich® typ I | 0.1 kg (2.7%) | 73 % | 80 |
| Grain | Jęczmień palony | 0.04 kg (1.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 750 ml | --- |