

# chocolate ira

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **2**
- SRM **16.3**
- 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 **45 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **69 C**, Time **25 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **25 min** at **69C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (60.6%)	80 %	5
Grain	Weyermann - Carared	1 kg (30.3%)	75 %	45
Grain	Fawcett - Pale Chocolate	0.2 kg (6.1%)	71 %	600
Grain	zakwaszajacy	0.1 kg (3%)	1 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	5 g	5 min	6.6 %
Boil	Olicana	5 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale