

# ES IRA z miodem

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **11**
- SRM **13.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (63.9%)	79 %	6
Grain	Strzegom Wiedeński	0.25 kg (6.9%)	79 %	10
Grain	Strzegom Karmel 150	0.1375 kg (3.8%)	75 %	150
Grain	Strzegom Barwiący	0.04 kg (1.1%)	68 %	1300
Liquid Extract	Honey	0.87 kg (24.2%)	86 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	15 g	60 min	4.3 %

## Yeasts

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