

III - Irish Red Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **9.5**
- 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 **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (65.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (22%)	79 %	16
Grain	Carared	0.5 kg (11%)	75 %	39
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jester - UK	25 g	55 min	6.9 %
Boil	Jester - UK	10 g	16 min	6.9 %
Dry Hop	Jester - UK	10 g	10 day(s)	6.9 %

Yeasts

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