

## IRA 2

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- Gravity **12.1 BLG**
- ABV ---
- IBU **24**
- SRM **26**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.35 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**

### Mash step by step

- Heat up **13.35 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett Maris Otter Blend Pale Ale	4 kg	80 %	15
Grain	BestMälz Caramel Pils	0.2 kg	78 %	12
Grain	Castle Malting Crystal	0.2 kg	78 %	399
Grain	Fawcett Roasted Barley (palony jęczmień)	0.05 kg	68.5 %	3868

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Irish Ale Yeast	Ale	Liquid	ml	White Labs