

ira 22/4

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **11.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (51.5%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (14.7%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.7%) | 79 % | 16 |
| Grain | red active | 1 kg (14.7%) | 80 % | 35 |
| Grain | red crystal | 0.3 kg (4.4%) | 80 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 11.5 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 3.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 1 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| safale us-05 | Ale | Slant | 100 ml | --- |