

# IRA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **13.9**
- 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 **4 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.4 kg (65.1%)	80 %	7
Grain	Strzegom Pilzneński	0.8 kg (15.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (7.7%)	79 %	22
Grain	Strzegom Karmel 300	0.325 kg (6.2%)	70 %	299
Grain	Karmelowy Czerwony	0.13 kg (2.5%)	75 %	59
Grain	Strzegom Bursztynowy	0.07 kg (1.3%)	70 %	49
Grain	Słód Caramunich Typ II Weyermann	0.07 kg (1.3%)	73 %	120
Grain	Jęczmień palony	0.03 kg (0.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	33 g	60 min	5.4 %
Boil	East Kent Goldings	15 g	5 min	5.4 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Slant	100 ml	---