

# IRA

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- Gravity **13.1 BLG**
- ABV ---
- IBU **26**
- SRM **14.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 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 **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (86.8%)	80 %	5
Grain	Strzegom Bursztynowy	0.6 kg (11.8%)	70 %	49
Grain	Jęczmień palony	0.07 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	60 min	10 %

## Yeasts

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