

# IRA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **12.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.38 kg (70.1%)	85 %	6
Grain	Weyermann - Carared	0.5 kg (8%)	75 %	45
Grain	Monachijski typ II 20-25 EBC Weyermann	0.25 kg (4%)	80 %	20
Grain	Jęczmień palony	0.06 kg (1%)	55 %	1150
Grain	Weyermann - Pilsner Malt	0.5 kg (8%)	81 %	4
Grain	Weyermann - Vienna Malt	0.5 kg (8%)	81 %	7
Grain	Jęczmień palony	0.06 kg (1%)	55 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	37 g	55 min	7.6 %
Boil	Styrian Golding	37 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	10 min