

# IRA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **16.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (42.1%)	82 %	4
Grain	vikiing red	2 kg (21.1%)	81 %	5
Grain	Cookie	2 kg (21.1%)	79 %	45
Grain	Strzegom Karmel 300	1 kg (10.5%)	70 %	299
Grain	Płatki owsiane	0.5 kg (5.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Sybilla	100 g	0 min	3.5 %
Boil	Lomik	20 g	0 min	3.8 %
Boil	Lublin (Lubelski)	20 g	0 min	4 %
Boil	Chinook	70 g	0 min	5.2 %