

IRA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **9.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70.7%)	80 %	5
Grain	Weyermann - Carared	0.4 kg (8.1%)	75 %	45
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985
Grain	Strzegom Monachijski typ I	1 kg (20.2%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	6.1 %
Boil	Challenger	15 g	20 min	6.1 %