

# IRA Irish Red Ale Czerwone Irlandzkie piękło 8-9-2019 r

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **18.7**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4.4 kg (68%)	83 %	6
Grain	crystal 400	0.63 kg (9.7%)	68 %	400
Grain	Strzegom Barwiący	0.038 kg (0.6%)	68 %	1300
Grain	Monachijski	0.5 kg (7.7%)	80 %	16
Grain	Słód melanoidynowy Belgia	0.5 kg (7.7%)	75 %	40
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	25 g	60 min	6 %
Boil	Fuggles	25 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Mech irlandzki	10 g	Boil	10 min