

# IRA Pł

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- Gravity **13.6 BLG**
- ABV ---
- IBU ---
- SRM **16.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (68.8%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Grain	Weyermann - Carared	1 kg (19.6%)	75 %	45
Grain	Jęczmień palony	0.04 kg (0.8%)	55 %	985
Grain	Caraaroma	0.05 kg (1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Styrian Goldings	20 g	20 min	4.5 %