

irisch

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **8.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	red active- viking malt	1.5 kg (30%)	80 %	35
Grain	caramel pills Bestmalz	0.25 kg (5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	carmelowy	0.25 kg (5%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	60 min	7.9 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Mandarina Bavaria	30 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis