

# Irish Red Ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **12.9**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **10 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.6 kg (84.3%)	80 %	8
Grain	Strzegom Wiedeński	0.5 kg (9.2%)	79 %	10
Grain	Karmelowy żytni Strzegom	0.275 kg (5%)	75 %	150
Grain	Jęczmień palony	0.08 kg (1.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale