

Irish Red Ale

- 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 |