

# Irish Red Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **11.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (59.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (24.6%)	79 %	16
Grain	Karmelowy Czerwony	0.4 kg (14.1%)	75 %	59
Grain	Jęczmień palony	0.04 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4.6 %
Boil	Lublin (Lubelski)	15 g	20 min	4.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

## Notes

- jęczmien palony dopiero przy temp 76 stopni  
*Oct 4, 2018, 4:02 PM*
- fermentacja w 17-18 stopniach, cicha w okolo 15 stopniach  
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