

# Irish Red Ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **12.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	2.1 kg (90.5%)	79 %	7
Grain	Słód Karmelowy 300EBC	0.2 kg (8.6%)	70 %	300
Grain	Palone ziarno jęczmienia	0.02 kg (0.9%)	65 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Eureka SL T90	30 g	12 min	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S33	Ale	Slant	70 ml	---