

# Irish Red Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **12.3**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt              | 3 kg (56.1%)   | 85 %  | 7    |
| Grain | Carahell                               | 0.6 kg (11.2%) | 77 %  | 26   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.5 kg (28%)   | 80 %  | 23   |
| Grain | Jęczmień palony                        | 0.05 kg (0.9%) | 55 %  | 1150 |
| Grain | Strzegom Karmel 150                    | 0.2 kg (3.7%)  | 75 %  | 150  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 4.3 %      |
| Boil    | Fuggles | 30 g   | 15 min | 4.3 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | ---        |

## Notes

- Uwodniony mech irlandzki razem z fuggles

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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