

Irish Red Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **9.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.3 kg (69.1%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.3 kg (9%) | 75 % | 45 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (21%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.03 kg (0.9%) | 70 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Target | 8 g | 60 min | 9 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 19.5 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 20 min |

Notes

- Based on:
<http://www.blog.homebrewing.pl/irish-red-ale-receptura-ze-slodow/>
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