

# 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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