

# Irish red ale

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **13.3**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2 kg (41.8%)	80.5 %	6
Grain	Briess - Munich Malt 20L	2 kg (41.8%)	74 %	25
Grain	Carafa II	0.08 kg (1.7%)	70 %	1150
Grain	Carahell	0.7 kg (14.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	90 min	10 %