

Irish red ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **11.3**
- 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 **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (64.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (14.4%) | 79 % | 16 |
| Grain | Weyermann - Carared | 0.25 kg (9%) | 75 % | 45 |
| Grain | Biscuit Malt | 0.2 kg (7.2%) | 79 % | 45 |
| Grain | Crystal Malt - castle malting | 0.1 kg (3.6%) | 72 % | 150 |
| Grain | Jęczmień palony | 0.03 kg (1.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 9 g | 60 min | 12.5 % |
| Boil | Saaz (Czech Republic) | 5 g | 25 min | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------|-----|--------|-------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 50 ml | Fermentum Mobile |
|------------------------------|-----|--------|-------|------------------|