

# Irish red Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **9.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3.5 kg (70.7%) | 80 %  | 5   |
| Grain | Weyermann - Carared        | 0.4 kg (8.1%)  | 75 %  | 45  |
| Grain | Strzegom Monachijski typ I | 1 kg (20.2%)   | 79 %  | 16  |
| Grain | Jęczmień palony            | 0.05 kg (1%)   | 55 %  | 985 |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Marynka       | 30 g   | 5 min  | 10 %       |
| Boil    | Kent Goldings | 30 g   | 40 min | 5.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | gęstwa     |

## Notes

- jęczmień palony dać w 76 stopniach, przed filtacją.  
*Mar 7, 2024, 12:25 PM*