

Irish Red Ale Cieszyńskie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **9.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.3 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 kg (65.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (22%) | 79 % | 22 |
| Grain | Carared | 0.5 kg (11%) | 75 % | 39 |
| Grain | Jęczmień prażony | 0.05 kg (1.1%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 23 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| Zadane w 17°C | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|----------|------|
| Other | Glukoza | 100 g | Bottling | --- |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- - woda 14l do zacierania, wysładzanie do 24l. Planowane końcowe 20l o ekstrakcie 12 BLG

<http://www.zwrotnica.com.pl/2020/03/irish-red-ale-piekno-tkwi-w-prostocie.html>

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