

## Irish Red Ale (IRA)

- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **11**
- 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 **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.45 kg (72.5%)	81 %	4
Grain	Monachijski	0.35 kg (7.4%)	80 %	16
Grain	Viking Pale Ale malt	0.2 kg (4.2%)	80 %	5
Grain	Carahell	0.2 kg (4.2%)	77 %	26
Grain	Carared	0.2 kg (4.2%)	75 %	39
Grain	Caramunich® typ I	0.03 kg (0.6%)	73 %	80
Grain	Strzegom Czekoladowy 1200	0.03 kg (0.6%)	68 %	1202
Grain	Strzegom Karmel 150	0.3 kg (6.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.7 %
Boil	Challenger	18 g	30 min	7 %
Boil	Challenger	12 g	0 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Mash	10 min