

Irish Red Ale v3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **9.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **36.1 liter(s)**

Steps

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

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (71.9%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.7 kg (7.7%) | 75 % | 45 |
| Grain | Strzegom Monachijski typ I | 1.75 kg (19.4%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.0875 kg (1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Challenger | 45 g | 50 min | 7 % |
| Boil | Styrian Golding | 50 g | 20 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 2000 ml | Fermentum Mobile |

Notes

- Palony jęczmień na 76 stopni.
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