

## Irish Red Ale (W#3)

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- Gravity **11 BLG**
- ABV ---
- IBU **20**
- SRM **16.6**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter	1.75 kg (87.5%)	80.3 %	5
Grain	Słód Red Crystal 400	0.25 kg (12.5%)	71.3 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cros	10 g	60 min	5 %
Aroma (end of boil)	Fuggles	10 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	Palone ziarno jęczmienia	15 g	Mash	10 min
Fining	Mech Irlandzki	3 g	Boil	10 min