

# IRISH RED ALE

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- Gravity **13.4 BLG**
- ABV ---
- IBU ---
- SRM **11.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (20.4%)	79 %	16
Grain	Strzegom Pale Ale	3 kg (61.1%)	79 %	6
Grain	weyermann - carabelge	0.259 kg (5.3%)	70 %	15.5
Grain	Strzegom Karmel 150	0.25 kg (5.1%)	75 %	150
Grain	Jęczmień palony	0.005 kg (0.1%)	55 %	985
Adjunct	Płatki owsiane błyskawiczne	0.4 kg (8.1%)	80 %	1.2

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Kent Goldings	25 g	60 min	5.5 %
Mash	Fuggles	10 g	60 min	4.5 %
Mash	Fuggles	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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