

# Irlandzkie Czerwone Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **14**
- SRM **7.5**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **77C**
- Sparge using **11.7 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 | 4.6 kg (84.3%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 0.5 kg (9.2%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 150  | 0.275 kg (5%)  | 75 %  | 150 |
| Grain | Jęczmień palony      | 0.08 kg (1.5%) | 75 %  | 2   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 30 g   | 60 min | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s04  | Ale  | Dry  | 11 g   | ---        |