

# Irlandzkie Czerwone

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **13.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (91.2%)	80 %	8
Grain	Caramel Aromatic Viking	0.25 kg (7.6%)	78 %	160
Grain	Jęczmień palony	0.04 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	10 min

## Notes

- Ekstrakt rzeczywisty początkowy 13,7 BLG.  
Ekstrakt końcowy 4,2 BLG  
Do refermentacji użyto roztworu 0,4 l wody z 40 g glukozy - wysycenie i nagazowanie słabe, minimalna piana.  
*Dec 27, 2018, 11:17 AM*