

# Leprechaun Dearg

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **15.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **1 min** at **80C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (53.8%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	19
Grain	Karmelowy Pszeniczny Strzegom	1 kg (15.4%)	79 %	125
Grain	Karmelowy Czerwony	0.5 kg (7.7%)	75 %	50
Grain	Viking melanoidynowy	0.5 kg (7.7%)	75 %	70

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile