

## Red Irish 12 LG

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **6.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.5 kg (86.8%)	83 %	6
Grain	Caramel/Crystal Malt - 10L	0.5 kg (12.4%)	75 %	20
Grain	Jęczmień palony	0.03 kg (0.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	50 min	4.5 %
Boil	Bramling	20 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	11.5 g	Mauribrew