

Red irish ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **18.3**
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	red ale viking malt	1 kg (22.2%)	75 %	70
Grain	viking carmel malt 300	0.5 kg (11.1%)	70 %	300
Grain	cookie viking malt	1 kg (22.2%)	72 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	50 g	25 min	5.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

Other	łuska ryżowa	100 g	Mash	100 min
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Notes

- mech nawodnić kilka godzin wcześniej w szklance ciepłej wody
łuska ryżowa razem ze słodem
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