

Red Irish Ale piwoszarnia

- Gravity **14 BLG**
- ABV ---
- IBU **22**
- SRM **7.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59
Grain	Strzegom Bursztynowy	0.5 kg (8.3%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	7 %
Boil	Sybilla	10 g	5 min	7 %
Whirlpool	Sybilla	10 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5 g	Boil	10 min
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