

# Red Zgred (IRA)

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- Gravity **11.9 BLG**
- ABV ---
- IBU **24**
- SRM **13.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **13.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (69.3%)	80 %	6
Grain	Strzegom Monachijski typ II	0.4 kg (17.3%)	79 %	20
Grain	Weyermann - Melanoiden Malt	0.3 kg (13%)	81 %	70
Grain	Weyermann - Carafa III	0.01 kg (0.4%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	40 min	5.8 %
Boil	Challenger	10 g	10 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	4.5 g	---