

### 3. Irish Red ALE

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- Gravity **17.3 BLG**
- ABV ---
- IBU **78**
- SRM **11.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

#### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

#### Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

#### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Irish Craft Pale Ale malt	3 kg (50%)	81 %	5
Grain	BESTMALZ - Best Heidelberg	1 kg (16.7%)	80.5 %	2.5
Grain	BESTMALZ - Best Vienna	1 kg (16.7%)	80.5 %	8
Grain	Cara Ruby Castle	0.5 kg (8.3%)	72 %	50
Grain	best maltz cara amber	0.5 kg (8.3%)	73 %	70

#### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Angus cze 2014 granulat	50 g	40 min	10.73 %
Boil	Bohemie cze 2014	50 g	10 min	7.89 %
Dry Hop	Cascade	50 g	2 day(s)	9.3 %

#### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar BRY-97	Ale	Dry	11 g	danstar
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