

## Bloody sunday

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **17.7**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.88 kg (50.5%)	80 %	5
Grain	red active viking malt	1.5 kg (40.3%)	79 %	35
Grain	Caraaroma	0.2 kg (5.4%)	78 %	400
Grain	Caramunich® typ I	0.1 kg (2.7%)	73 %	80
Grain	Jęczmień palony	0.04 kg (1.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	750 ml	---