

# Hazy IRA - Irish Red Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **7.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.4 kg (4.7%)	75 %	30
Grain	Monachijski	5 kg (58.1%)	80 %	16
Grain	Strzegom Pszeniczny	1.7 kg (19.8%)	81 %	6
Grain	Viking Pale Ale malt	1 kg (11.6%)	80 %	5
Grain	płatki jęczmienne	0 kg	60 %	4
Grain	Rahr - Red Wheat Malt	0.5 kg (5.8%)	85 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Lublin (Lubelski)	75 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis