

IRA 12-10-2019

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Słód Pale Ale Belgia | 4 kg (64.8%) | 80 % | 8 |
| Grain | carrared | 0.5 kg (8.1%) | 75 % | 50 |
| Grain | Monachijski | 1.25 kg (20.3%) | 80 % | 15 |
| Grain | Jęczmień palony | 0.04 kg (0.6%) | 55 % | 985 |
| Grain | Pilzneński | 0.38 kg (6.2%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7 % |
| Boil | Fuggles | 30 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 6.25 g | Boil | 10 min |

Notes

- jęczmień palony dodany do wiadra z brzeczka.
Oct 11, 2019, 7:43 PM