

# ira

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **12.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **36.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.57 kg (49%)	82 %	4
Grain	Viking Vienna Malt	2.14 kg (29.4%)	79 %	7
Grain	Abbey Malt Weyermann	0.86 kg (11.8%)	75 %	45
Grain	Platki owsiane	0.43 kg (5.9%)	85 %	3
Grain	Strzegom Karmel 600	0.29 kg (3.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	14.29 g	60 min	15.5 %
Boil	Rakau (NZ)	14.29 g	25 min	9.5 %
Boil	Rakau (NZ)	28.57 g	5 min	9.5 %