

# ira

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **14.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Dust Malz Pale Ale	2.5 kg (45%)	79 %	7
Grain	Durst Malz Karmel 30	0.5 kg (9%)	75 %	30
Grain	Żytni	1 kg (18%)	85 %	8
Grain	Carabelge	0.5 kg (9%)	80 %	30
Grain	Monachijski	0.5 kg (9%)	80 %	16
Grain	fawcett - Żytni Karmelowy	0.5 kg (9%)	80 %	180
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	60 min	4.5 %
Boil	Motueka	5 g	45 min	7 %
Boil	Fuggles	15 g	30 min	4.5 %
Boil	Motueka	5 g	30 min	7 %
Aroma (end of boil)	Fuggles	10 g	5 min	4.5 %
Boil	Motueka	5 g	5 min	7 %
Aroma (end of boil)	Fuggles	10 g	0 min	4.5 %
Aroma (end of boil)	Motueka	5 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale