

## IRA#2

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- Gravity **13.6 BLG**
- ABV ---
- IBU **25**
- SRM **14**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3.2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60.6%)	79 %	6
Grain	Carared	0.5 kg (10.1%)	75 %	39
Grain	Pszeniczny	0.5 kg (10.1%)	85 %	4
Grain	Caraaroma	0.25 kg (5.1%)	78 %	100
Grain	Briess - Carapils Malt	0.25 kg (5.1%)	74 %	3
Grain	Biscuit Malt	0.25 kg (5.1%)	79 %	45
Grain	Strzegom Karmel 150	0.2 kg (4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	15 g	60 min	10.5 %
Boil	Kent Goldings	10 g	20 min	5.5 %
Boil	Kent Goldings	10 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	5 g	Boil	10 min