

## ira 22/4

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **11.7**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (51.5%)	80 %	4
Grain	Briess - Pale Ale Malt	1 kg (14.7%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (14.7%)	79 %	16
Grain	red active	1 kg (14.7%)	80 %	35
Grain	red crystal	0.3 kg (4.4%)	80 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Boil	Lublin (Lubelski)	20 g	20 min	3.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale us-05	Ale	Slant	100 ml	---