

# IRA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **11.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150
Grain	Rahr - Red Wheat Malt	0.5 kg (7.7%)	85 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade PL	30 g	15 min	5.2 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis