

# IRA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **14.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (62.8%) | 80 %  | 5   |
| Grain | red ale              | 1 kg (18%)     | 75 %  | 60  |
| Grain | Jęczmień palony      | 0.07 kg (1.3%) | 55 %  | 985 |
| Grain | Strzegom Wiedeński   | 1 kg (18%)     | 79 %  | 10  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 6.5 %      |
| Boil    | Marynka | 15 g   | 10 min | 6.5 %      |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory  |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale  | Liquid | 1 ml   | Wyeast Labs |

## Notes

- drozdze starter  
*Jan 30, 2021, 10:53 AM*