

IRA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **9.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (70.7%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.4 kg (8.1%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.05 kg (1%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ I | 1 kg (20.2%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 35 g | 60 min | 6.1 % |
| Boil | Challenger | 15 g | 20 min | 6.1 % |