

# ira

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **13.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (85.4%)	81 %	6
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (6.1%)	73 %	120
Grain	Fawcett - Dark Crystal	0.25 kg (6.1%)	71 %	300
Grain	Weyermann - Chocolate Rye	0.1 kg (2.4%)	20 %	493

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	12.77 g	60 min	7.5 %
Boil	Marynka	8 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Fermentis