

# IRA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (23.1%)	85 %	6
Grain	Weyermann - Carared	0.58 kg (8.9%)	75 %	45
Grain	Monachijski typ II 20-25 EBC Weyermann	0.25 kg (3.9%)	80 %	20
Grain	Jęczmień palony	0.06 kg (0.9%)	55 %	1150
Grain	Weyermann - Pilsner Malt	2.3 kg (35.4%)	81 %	4
Grain	Weyermann - Vienna Malt	1.8 kg (27.7%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	55 min	7.6 %
Boil	Magnum	8.5 g	55 min	12.7 %
Boil	Cascade	40 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	---
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