

# IRA

- Gravity **11.4 BLG**
- ABV ---
- IBU **20**
- SRM **8.4**

## Batch size

- Expected quantity of finished beer **35.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (68.5%)	81 %	5
Grain	Weyermann - Light Munich Malt	0.5 kg (6.8%)	82 %	14
Grain	Weyermann - Pale Ale Malt	0.25 kg (3.4%)	85 %	7
Grain	Weyermann - Caraamber	0.3 kg (4.1%)	75 %	65
Grain	Weyermann - Carared	0.2 kg (2.7%)	75 %	45
Grain	Weyermann - Carafa II	0.03 kg (0.4%)	70 %	837
Grain	Aromatic Malt	0.02 kg (0.3%)	78 %	51
Grain	Oats, Flaked	0.5 kg (6.8%)	80 %	2
Grain	Rye, Flaked	0.5 kg (6.8%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.5 %
Boil	Challenger	25 g	30 min	5.8 %
Boil	Challenger	18 g	10 min	5.8 %

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min