

## ira II

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **11.3**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **33.3 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (70.9%)	80 %	8
Grain	Weyermann - Carared	0.35 kg (5%)	75 %	45
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	1000
Grain	Biscuit Malt	0.2 kg (2.8%)	79 %	50
Grain	Strzegom Pilzneński	1 kg (14.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (5.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Aroma (end of boil)	Kent Goldings	25 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	15 min