

IRA Irish Red Ale Czerwone Irlandzkie piękło 8-9-2019 r

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **18.7**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Maris Otter Crisp | 4.4 kg (68%) | 83 % | 6 |
| Grain | crystal 400 | 0.63 kg (9.7%) | 68 % | 400 |
| Grain | Strzegom Barwiący | 0.038 kg (0.6%) | 68 % | 1300 |
| Grain | Monachijski | 0.5 kg (7.7%) | 80 % | 16 |
| Grain | Słód melanoidynowy Belgia | 0.5 kg (7.7%) | 75 % | 40 |
| Grain | Płatki owsiane | 0.4 kg (6.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Bramling | 25 g | 60 min | 6 % |
| Boil | Fuggles | 25 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | Mech irlandzki | 10 g | Boil | 10 min |