

IRA V

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **15.8**
- 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 **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (82.6%) | 80.5 % | 6 |
| Grain | Weyermann - Carared | 0.5 kg (8.3%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.2 kg (3.3%) | 55 % | 1000 |
| Grain | BESTMALZ - Best Melanoidin | 0.35 kg (5.8%) | 75 % | 71 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Aroma (end of boil) | Fuggles | 50 g | 15 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc T | 1.25 g | Boil | 10 min |

Notes

- jęczmień palony - koniec zacierania
Jul 6, 2023, 9:31 PM