

IRA v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **11.9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (89.3%) | 80 % | 5 |
| Grain | Fawcett - Pale Crystal | 0.25 kg (8.9%) | 72.8 % | 90 |
| Grain | Jęczmień palony | 0.05 kg (1.8%) | 1 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 15 g | 60 min | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finning | Mech irlandzki | 5 g | Boil | 15 min |