

## ira wiedeńska

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **5.9**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen  | 3 kg (53.6%)   | 80.5 % | 4   |
| Grain | wiedeński castlemalting | 2 kg (35.7%)   | 79 %   | 6   |
| Grain | Karmelowy Czerwony      | 0.6 kg (10.7%) | 75 %   | 59  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Target                | 15 g   | 60 min | 9 %        |
| Boil    | Marynka (gorzyczkowy) | 10 g   | 40 min | 10 %       |
| Boil    | Hallertau             | 15 g   | 10 min | 4.5 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Safale     |

### Extras

| Type   | Name           | Amount | Use for | Time  |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandzki | 7 g    | Boil    | 7 min |