

# 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 (goryczkowy)	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