

# IRA

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- Gravity **13.5 BLG**
- ABV ---
- IBU **37**
- SRM **12.3**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (21.2%)	80 %	16
Grain	Weyermann - Pale Ale Malt	3 kg (63.6%)	85 %	7
Grain	Carared	0.5 kg (10.6%)	75 %	59
Grain	Weyermann - Carafa I	0.02 kg (0.4%)	60 %	788
Grain	Caraamber	0.2 kg (4.2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	50 min	5 %
Boil	fusion	30 g	30 min	4.5 %
Aroma (end of boil)	Admiral	30 g	5 min	14.3 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min