

## IRAlc#2 na W-34/70

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **6.5**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Viking Vienna Malt	1 kg (18.2%)	79 %	7
Grain	Weyermann Monachijski typ II 20-25 EBC	1 kg (18.2%)	80 %	20
Grain	Weyermann - Carred	0.5 kg (9.1%)	70 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	6.1 %
Boil	Cascade PL	20 g	20 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Slant	800 ml	fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	10 min
Water Agent	gips piwowarski	2 g	Mash	60 min