

irasiad

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **23**
- SRM **14.9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 2.2 kg (60.1%) | 80 % | 4 |
| Grain | Red Active | 1 kg (27.3%) | 79 % | 35 |
| Grain | Strzegom Karmel 150 | 0.4 kg (10.9%) | 75 % | 150 |
| Grain | Wheat, Roasted | 0.06 kg (1.6%) | 54.3 % | 1700 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 9.1 % |
| Whirlpool | East Kent Goldings | 15 g | 0 min | 5.1 % |