

IREK HB

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **11**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale soufflett	3.2 kg (67.1%)	80 %	7
Grain	Weyermann - Carared	0.5 kg (10.5%)	75 %	45
Grain	Weyermann - Monachijski typ I	1 kg (21%)	79 %	15
Grain	Jęczmień palony	0.07 kg (1.5%)	1 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	35 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	1000 ml	Fermentum Mobile