

# Irish Red Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **15.4**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malting company of ireland - Irish Ale Malt	4.2 kg (68.9%)	80.5 %	7
Grain	weyermann - abbey malt	1 kg (16.4%)	75 %	45
Grain	Bestmalz - Cara Aromatic	0.3 kg (4.9%)	78 %	50
Grain	Black Barley (Roast Barley) crushed	0.1 kg (1.6%)	50 %	1300
Grain	Weyermann - Pale Wheat Malt	0.5 kg (8.2%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17.14 g	25 min	18.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	40 ml	White Labs