

# Irish Red Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **59**
- SRM **6.4**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (67.4%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (21.7%)	79 %	10
Grain	Karmelowy Czerwony	0.5 kg (10.9%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	flyer	25 g	15 min	9 %
Dry Hop	flyer	25 g	7 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Angielskie	Ale	Slant	250 ml	---

## Extras

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