

Irish Red Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **11.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.7 kg (59.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (24.6%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.4 kg (14.1%) | 75 % | 59 |
| Grain | Jęczmień palony | 0.04 kg (1.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4.6 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |

Notes

- jeczmiem palony dopiero przy temp 76 stopni
Oct 4, 2018, 4:02 PM
- fermentacja w 17-18 stopniach, cicha w okolo 15 stopniach
Oct 4, 2018, 4:02 PM