

irish red ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **8.9**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (87.9%)	83 %	4
Grain	Viking melanoidynowy	0.3 kg (6.6%)	75 %	70
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	900
Grain	Aromatic Malt	0.2 kg (4.4%)	78 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle PL	40 g	60 min	5 %
Boil	Perle PL	20 g	15 min	5 %
Boil	Perle PL	10 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile