

# Irish Red Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **11.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (72.3%)	80 %	5
Grain	Strzegom Monachijski typ II	0.3 kg (7.2%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (12%)	75 %	59
Grain	Strzegom Bursztynowy	0.3 kg (7.2%)	70 %	25
Grain	Jęczmień palony	0.05 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	35 g	60 min	7 %

## Yeasts

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

## Notes

- 72o C, pod koniec tej przerwy(5-10 min.) dodajemy słydy ciemne,  
*Feb 23, 2018, 4:58 PM*