

# IRISH RED ALE

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **9.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4.5 kg (88.9%)	79 %	6
Grain	Weyermann - Carared	0.5 kg (9.9%)	75 %	45
Grain	Jęczmień palony Weyermann	0.06 kg (1.2%)	55 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Fuggles	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---