

# Irish Red Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **18.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3.5 kg (86.8%)	80.3 %	5
Grain	Strzegom Czekoladowy 400	0.5 kg (12.4%)	71.3 %	400
Grain	Palone ziarno jęczmienia	0.03 kg (0.7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	20 g	60 min	5 %
Boil	Fuggles	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	100 ml	Wyeast Labs