

# irish red ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **14.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 5 kg (87%)     | 80 %  | 5   |
| Grain | Weyermann - Carared              | 0.3 kg (5.2%)  | 75 %  | 45  |
| Grain | crystal                          | 0.1 kg (1.7%)  | 75 %  | 150 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.5%)  | 73 %  | 120 |
| Grain | Jęczmień palony                  | 0.15 kg (2.6%) | 55 %  | 985 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | fuggle | 60 g   | 60 min | 4.7 %      |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale  | Slant | 300 ml | White Labs |

## Extras

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