

Irish Red Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **17.8**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Thomas Fawcett - Maris Otter | 4.5 kg (84.9%) | 81 % | 6 |
| Grain | Castlemalting - Biscuit Malt | 0.3 kg (5.7%) | 79 % | 45 |
| Grain | Castlemalting - Crystal | 0.24 kg (4.5%) | 72 % | 150 |
| Grain | Castlemalting - Special B Castle | 0.13 kg (2.5%) | 70 % | 350 |
| Grain | Castlemalting - Roasted Barley | 0.13 kg (2.5%) | 55 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Marynka | 10 g | 60 min | 6.7 % |
| Aroma (end of boil) | Marynka | 15 g | 20 min | 6.7 % |
| Aroma (end of boil) | Marynka | 15 g | 15 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------|-----|--------|-------|-------|
| Opshaug Kveik Ale | Ale | Liquid | 50 ml | Kveik |
|-------------------|-----|--------|-------|-------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1.25 g | Boil | 15 min |

Notes

- Nagazowanie celować w 2.2
Woda, kranówka, dodac kwas fosforowy na etapie gotowania żeby obniżyć pH do 5.6
Jun 9, 2021, 2:01 PM