

# Irish Red Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **14.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (87.8%)	80 %	5
Grain	Strzegom Karmel 150	0.2 kg (3.9%)	75 %	150
Grain	Jęczmień palony	0.125 kg (2.4%)	55 %	985
Grain	Viking Melanoidynowy	0.3 kg (5.9%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Goldings UK	30 g	60 min	4.4 %
Boil	Goldings UK	15 g	30 min	4.4 %

## Notes

- 30/03/2023 - warzenie - 10.5-11 BLG
- 11/04/2023 - na cichą - 3.5-4 BLG
- 14/04/2023 - butelkowanie - 3-3.5 BLG, 65g cukru
- *Mar 30, 2023, 11:18 PM*