

# Irish Red Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **11.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **22.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt   | 3 kg (58.8%)  | 80 %  | 5   |
| Grain | Strzegom Wiedeński     | 1 kg (19.6%)  | 79 %  | 10  |
| Grain | Karmelowy Czerwony     | 0.5 kg (9.8%) | 75 %  | 59  |
| Grain | Briess - Carapils Malt | 0.5 kg (9.8%) | 74 %  | 3   |
| Grain | Jęczmień palony        | 0.1 kg (2%)   | 55 %  | 985 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 35 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 15 g   | 30 min | 5.1 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 40 ml  | Fermentum Mobile |