

# Irish Red Ale "Babski Browar"

- Gravity **12.4 BLG**
- ABV ---
- IBU **15**
- SRM **13.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC  |
|-------|---------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale   | 4.6 kg (84.9%)  | 79 %  | 6    |
| Grain | Strzegom Wiedeński  | 0.5 kg (9.2%)   | 79 %  | 10   |
| Grain | Strzegom Karmel 150 | 0.275 kg (5.1%) | 75 %  | 150  |
| Grain | Jęczmień palony     | 0.04 kg (0.7%)  | 55 %  | 1000 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 30 g   | 60 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- Zacieranie z zapisków - Babski Browar  
Jęczmień palony na ostatnie 10 minut zacierania  
Gotowy zestaw - Sklep Esencje Smaku  
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