

Irish Red Ale Hibiskus 2 PK

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **3.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best | 3.3 kg (79.5%) | 81 % | 3 |
| Grain | Carahell Best | 0.1 kg (2.4%) | 75 % | 30 |
| Grain | Carapils Best | 0.1 kg (2.4%) | 75 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (12%) | 80 % | 2 |
| Grain | Bestmalz Red X | 0.15 kg (3.6%) | 79 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 10 g | 60 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 8.7 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|------|----------|------|------|-------|
| Herb | Hibiscus | 20 g | Boil | 5 min |
|------|----------|------|------|-------|