

Irish Red Ale II

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **18.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp Pale Ale | 4.4 kg (86.8%) | 83 % | 6 |
| Grain | Strzegom Czekoladowy 400 | 0.63 kg (12.4%) | 68 % | 400 |
| Grain | Barwiący | 0.038 kg (0.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Bramling | 25 g | 60 min | 6 % |
| Boil | Fuggles | 25 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |