

irish red ale o co chodzi

- Gravity **13.8 BLG**
- ABV ---
- IBU **17**
- SRM **13.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **35.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **67 C**, Time **80 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **80 min** at **67C**
- Keep mash **30 min** at **73C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (67.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.5%) | 79 % | 22 |
| Grain | Caraamber | 0.4 kg (6%) | 75 % | 59 |
| Grain | Carared | 0.6 kg (9%) | 75 % | 39 |
| Grain | Caramunich® typ I | 0.3 kg (4.5%) | 73 % | 80 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.5%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.04 kg (0.6%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Challenger | 5 g | 0 min | 7 % |
| Boil | Challenger | 10 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------------|-------------|---------------|-------------------|
| Wyeast - Irish Ale | Ale | Liquid | 200 ml | --- |