

# irish red ale o co chodzi

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **9.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 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 **17.9 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 **22.1 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75.4%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (8.4%)	79 %	22
Grain	Caraamber	0.35 kg (5.9%)	75 %	59
Grain	Caraaroma	0.1 kg (1.7%)	78 %	400
Grain	Caramunich® typ I	0.2 kg (3.4%)	73 %	80
Grain	Strzegom Karmel	0.3 kg (5%)	70 %	30
Grain	Strzegom Czekoladowy ciemny	0.02 kg (0.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	60 min	8 %
Boil	Nadwiślański	20 g	60 min	5.9 %
Boil	Fuggles	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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s04	Ale	Liquid	200 ml	---
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