

# Irish Red Ale v1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **9.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (63.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1.7 kg (24%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.4 kg (5.7%)	75 %	30
Grain	płatki jęczmienne	0.4 kg (5.7%)	60 %	4
Grain	Jęczmień palony	0.07 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis