

# Irish Red Ale v3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **9.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **36.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (71.9%)	80 %	5
Grain	Weyermann - Carared	0.7 kg (7.7%)	75 %	45
Grain	Strzegom Monachijski typ I	1.75 kg (19.4%)	79 %	16
Grain	Jęczmień palony	0.0875 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	50 min	7 %
Boil	Styrian Golding	50 g	20 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	2000 ml	Fermentum Mobile

## Notes

- Palony jęczmień na 76 stopni.  
*Feb 25, 2024, 2:02 PM*