

# Irish Red Ale z piwoszarni

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **13**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Strzegom Pilzneński	1 kg (22.2%)	81 %	4
Red ale Viking malt				
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (11.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	0	0 g	60 min	1.1 %
Aroma (end of boil)	Sybilla	50 g	15 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	---