

Irish Red Ale z TB

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **12.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (75.6%)	81 %	6
Grain	Słód Red Crystal	0.5 kg (10.8%)	71 %	200
Grain	Barwiący	0.03 kg (0.6%)	55 %	1000
Grain	Płatki owsiane	0.4 kg (8.6%)	85 %	3
Grain	Pszeniczny	0.2 kg (4.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	20 g	60 min	6 %
Boil	Fuggles	20 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale II	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	WHIRLFLOC T	6.5 g	Boil	10 min
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Notes

- palone ziarno na koniec zacierania
Feb 22, 2019, 8:12 PM