

# Irish Red Strapon

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **9.4**
- 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 **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (74.1%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (19.5%)	79 %	15
Grain	Carared	0.28 kg (5.5%)	75 %	45
Grain	Barwiący	0.05 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	5 min	7.6 %
Boil	Styrian Goldings	30 g	45 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
British Ale Yeast	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	mech irlandzki	5 g	Mash	40 min