

Irlandzkie Czerwone

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **13.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 3 kg (91.2%) | 80 % | 8 |
| Grain | Caramel Aromatic Viking | 0.25 kg (7.6%) | 78 % | 160 |
| Grain | Jęczmień palony | 0.04 kg (1.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 10 min |

Notes

- Ekstrakt rzeczywisty początkowy 13,7 BLG.
Ekstrakt końcowy 4,2 BLG
Do refermentacji użyto roztworu 0,4 l wody z 40 g glukozy - wysycenie i nagazowanie słabe, minimalna piana.
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