

Islay Red Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **14.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Maris Otter Crisp | 2.4 kg (77.7%) | 83 % | 6 |
| Grain | Casle Malting Whisky Nature | 0.28 kg (9.1%) | 85 % | 4 |
| Grain | Bestmalz Red X | 0.15 kg (4.9%) | 79 % | 70 |
| Grain | Caramel/Crystal Malt - 40L | 0.17 kg (5.5%) | 74 % | 100 |
| Grain | Brown Malt (British Chocolate) | 0.04 kg (1.3%) | 70 % | 450 |
| Grain | Weyermann - Chocolate Rye | 0.05 kg (1.6%) | 20 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 25 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 250 ml | Fermentum Mobile |