

Islay red ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **16.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Red Crystal 350-450 EBC Thomas Fawcett | 0.16 kg (6.7%) | 70 % | 400 |
| Grain | Viking Wędzony torfem | 0.9 kg (37.5%) | 81 % | 7 |
| Grain | Słód jęczmienny Maris Otter Pale Ale 5-7,5 EBC Thomas Fawcett | 1.3 kg (54.2%) | 80 % | 6 |
| Grain | Jęczmień palony | 0.04 kg (1.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 13 g | 60 min | 7 % |
| Aroma (end of boil) | Fuggles | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |