

# New Irish Red Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **20.8**

## 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	Rahr - Red Wheat Malt	2 kg (44.4%)	85 %	89
Grain	Strzegom Karmel 300	0.5 kg (11.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	50 min	3.5 %
Boil	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Ahtanum	20 g	5 min	5 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Challenger	20 g	2 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min