

Red Irish 12 LG

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **6.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 3.5 kg (86.8%) | 83 % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (12.4%) | 75 % | 20 |
| Grain | Jęczmień palony | 0.03 kg (0.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Fuggles | 20 g | 50 min | 4.5 % |
| Boil | Bramling | 20 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 11.5 g | Mauribrew |