

Red Shamrock

- Gravity **13.1 BLG**
- ABV ---
- IBU **28**
- SRM **14.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **67 C**, Time **20 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **67C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Bestmalz Red X | 3.5 kg (73.7%) | 79 % | 30 |
| Grain | Weyermann - Pilsner Malt | 1 kg (21.1%) | 81 % | 5 |
| Grain | Simpsons - Caramalt Light | 0.25 kg (5.3%) | 76 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Target | 25 g | 60 min | 8 % |
| Aroma (end of boil) | Target | 25 g | 7 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 11 BLG przed gotowaniem
Jan 29, 2016, 5:02 PM