

# Zachód nad Krasnym #2 - Irish Red Ale - Browar na Wyżynie

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **13**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	2.5 kg (61.6%)	80 %	8
Grain	monachijski typ II Viking Malt	0.9 kg (22.2%)	78 %	24
Grain	Red Ale (melanoidynowy) Viking Malt	0.4 kg (9.9%)	75 %	80
Grain	karmelowy 30 - Viking Malt	0.2 kg (4.9%)	75 %	35
Grain	jęczmień prażony Viking Malt	0.06 kg (1.5%)	1 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Golding (UK) - granulát	20 g	60 min	5.27 %
Boil	East Kent Golding (UK) - granulát	10 g	20 min	5.27 %
Aroma (end of boil)	East Kent Golding (UK) - granulát	10 g	5 min	5.27 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy 80%	4 g	Mash	70 min
Water Agent	chlorek sodu	3 g	Mash	70 min
Water Agent	siarczan magnezu	1 g	Mash	70 min
Fining	mech irlandzki	4 g	Boil	15 min

### Notes

- Słód prażony dodany na mashout.  
*Feb 20, 2018, 8:53 AM*
- Profil wody:  
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Alkalinity Residual  
138.0 16.5 48.1 84.0 42.9 307. 5 271.1 163.0  
*Feb 22, 2018, 10:34 AM*