

## #17 Irish red ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **10.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3.5 kg (69.3%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (19.8%)   | 79 %  | 16  |
| Grain | Strzegom Red Ale           | 0.5 kg (9.9%)  | 75 %  | 60  |
| Grain | Jęczmień palony            | 0.05 kg (1%)   | 55 %  | 985 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 25 g   | 60 min | 6.8 %      |
| Boil    | East Kent Goldings | 25 g   | 20 min | 4 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |