Irish Red Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **11.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.45 kg *(66.2%)*	80 %	5
Grain	Weyermann - Carared	0.7 kg *(13.4%)*	75 %	45
Grain	Strzegom Monachijski typ I	0.98 kg *(18.8%)*	79 %	16
Grain	Jęczmień palony	0.08 kg *(1.5%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	23.45 g	50 min	6.5 %
Boil	Styrian Golding	29.31 g	15 min	3.4 %