

# XMAS Irish Red Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **13.5**
- 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 **12 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **120 min** at **66C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MINCH MALT - Irish Ale Malt	5 kg (84.7%)	82 %	5
Grain	MINCH MALT - Black Barley Roast	0.1 kg (1.7%)	73 %	1500
Grain	MINCH MALT - Irish Wheat Malt	0.8 kg (13.6%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	50 g	15 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Thames Valley Ale	Ale	Slant	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	2 g	Boil	5 min
Flavor	przyprawy do grzanca i inne cynamony	50 g	Boil	15 min