

# Irish Red Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **13.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **7 %**
- Size with trub loss **34.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **33.8 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5.5 kg (81.5%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I        | 1 kg (14.8%)   | 79 %  | 16  |
| Grain | Jęczmień palony                   | 0.25 kg (3.7%) | 55 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Admiral | 25 g   | 60 min | 14.3 %     |

## Yeasts

| Name  | Type | Form | Amount  | Laboratory |
|-------|------|------|---------|------------|
| fm 13 | Ale  | Dry  | 29.09 g | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5.82 g | Boil    | 10 min |