

# Irish Red Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **10.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 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 **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (69.3%)	85 %	7
Grain	Carared	0.5 kg (9.9%)	75 %	39
Grain	Monachijski	1 kg (19.8%)	80 %	16
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.4 %
Boil	Styrian Golding	30 g	20 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0.5 g	Boil	10 min

## Notes

- <http://blog.homebrewing.pl/irish-red-ale-receptura-ze-slodow/>  
<http://blog.homebrewing.pl/irish-red-ale-wskazowki-do-zacierania-chmielenia-i-fermentacji/>  
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