

Irish Red Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **17.8**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett - Maris Otter	4.5 kg (84.9%)	81 %	6
Grain	Castlemalting - Biscuit Malt	0.3 kg (5.7%)	79 %	45
Grain	Castlemalting - Crystal	0.24 kg (4.5%)	72 %	150
Grain	Castlemalting - Special B Castle	0.13 kg (2.5%)	70 %	350
Grain	Castlemalting - Roasted Barley	0.13 kg (2.5%)	55 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	10 g	60 min	6.7 %
Aroma (end of boil)	Marynka	15 g	20 min	6.7 %
Aroma (end of boil)	Marynka	15 g	15 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Opshaug Kveik Ale	Ale	Liquid	50 ml	Kveik
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	15 min

Notes

- Nagazowanie celować w 2.2
Woda, kranówka, dodać kwas fosforowy na etapie gotowania żeby obniżyć pH do 5.6
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