

## 09. IRA 13°Blg HB.pl

- Gravity **12.6 BLG**
- ABV ---
- IBU **25**
- SRM **28.7**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.78 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.58 liter(s)**
- Total mash volume **27.44 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **20.58 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **36.78 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg	75.29 %	7
Grain	Pilsner (Weyermann)	2 kg	82.23 %	7
Grain	Caraamber (Weyermann)	0.38 kg	80.07 %	188
Grain	Carared (Weyermann)	0.38 kg	77.9 %	125
Grain	Fawcett Roasted Barley (palony jęczmień)	0.1 kg	68.5 %	3868

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.5 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Simcoe	20 g	5 min	13 %
Dry Hop	Centennial	30 g	7 day(s)	10 %