

# #1 PP Irish Red Ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **22**
- SRM **17.4**
- 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 **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (36.6%)	81 %	4
Grain	Monachijski	2 kg (48.8%)	80 %	16
Grain	Strzegom Karmel 30	0.25 kg (6.1%)	75 %	30
Grain	Caraaroma	0.15 kg (3.7%)	78 %	400
Grain	Briess - Carapils Malt	0.15 kg (3.7%)	74 %	3
Grain	Barwiący	0.05 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Fuggles	15 g	30 min	4.5 %
Boil	Fuggles	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11.5 g	gozdawa