

## #201 Irish Red Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **10.5**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **21.9 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.3 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt monachijski	2.05 kg (47.7%)	80 %	16
Grain	Viking Malt pilzneński	1.95 kg (45.3%)	82 %	4
Grain	Viking Malt karmelowy jasny	0.15 kg (3.5%)	75 %	150
Grain	Viking Malt karmelowy ciemny	0.15 kg (3.5%)	70 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL 2022	15 g	60 min	9.5 %
Aroma (end of boil)	Lubelski PL 2022	15 g	10 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	80 ml	Fermentum Mobile