

## #65 Irish Red Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **14.6**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **32.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **25.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.1 kg (84.5%)	80 %	7
Grain	Strzegom Wiedeński	0.65 kg (9%)	79 %	10
Grain	Strzegom Karmel 150	0.35 kg (4.9%)	75 %	150
Grain	Strzegom Barwiący	0.115 kg (1.6%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	8.9 %
Boil	lunga	6 g	40 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	160 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	2.5 g	Boil	12 min