

ES IRA z miodem

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **11**
- SRM **13.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|------------------|-------|------|
| Grain | Strzegom Pale Ale | 2.3 kg (63.9%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.25 kg (6.9%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.1375 kg (3.8%) | 75 % | 150 |
| Grain | Strzegom Barwiący | 0.04 kg (1.1%) | 68 % | 1300 |
| Liquid Extract | Honey | 0.87 kg (24.2%) | 86 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Puławski | 15 g | 60 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |