

IRA 1.0

- Gravity **12.6 BLG**
- ABV ---
- IBU **18**
- SRM **16.9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | pal ale | 1.7 kg (48.6%) | 81 % | --- |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (48.6%) | 80 % | 26 |
| Grain | Jęczmień palony | 0.1 kg (2.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | target | 15 g | 60 min | 9 % |
| Boil | Willamette | 5 g | 15 min | 5 % |
| Whirlpool | Fuggles | 5 g | 0 min | 5 % |

Yeasts

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