

IRA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **11**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.88 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.1%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (9%)	75 %	45
Grain	Strzegom Monachijski typ I	1 kg (18%)	79 %	16
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	55 min	4.7 %
Boil	Fuggles	50 g	20 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

Notes

- Po zakończeniu zacierania dodać jęczmień palony i podgrzać zacier do 76 stopni. Po osiągnięciu tej temperatury wyłączyć i rozpocząć wyśładzanie.
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