

# IRA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **9.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.1%)	80 %	5
Grain	Monachijski	1 kg (15.2%)	80 %	16
Grain	Carared	0.5 kg (7.6%)	75 %	39
Grain	Jęczmień palony	0.07 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	8 %
Boil	Styrian Golding	30 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm13	Ale	Liquid	1800 ml	---

## Extras

Type	Name	Amount	Use for	Time
Finings	Whirlfloc	1 g	Boil	10 min