

## IRA #5

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- Gravity **12.4 BLG**
- ABV ---
- IBU **24**
- SRM **12.2**
- 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)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (40.7%)	81 %	4
Grain	Strzegom Monachijski typ I	2.25 kg (52.3%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.15 kg (3.5%)	75 %	30
Grain	Strzegom Karmel 600	0.15 kg (3.5%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Tradition	5 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar