

IRA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **9.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (70.7%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.4 kg (8.1%) | 75 % | 45 |
| Grain | Monachijski | 1 kg (20.2%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.05 kg (1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 10 min |
| Water Agent | Gips | 4 g | Mash | 60 min |

| | | | | |
|-------------|--------------------|-----|------|--------|
| Water Agent | Chlorek wapnia 33% | 3 g | Mash | 60 min |
|-------------|--------------------|-----|------|--------|

Notes

- schłodzić do 17st i zadać drożdże. Utrzymywać w okolicach 18-19st przez całą burzliwą. po zakończeniu burzliwej, schłodzić poniżej 10st i trzymać jeszcze przez ok 2 tyg.
Dec 27, 2022, 2:52 PM