

## IRAlc#2 na W-34/70

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **6.5**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount        | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Viking Pale Ale malt                         | 3 kg (54.5%)  | 80 %  | 5   |
| Grain | Viking Vienna Malt                           | 1 kg (18.2%)  | 79 %  | 7   |
| Grain | Weyermann<br>Monachijski typ II<br>20-25 EBC | 1 kg (18.2%)  | 80 %  | 20  |
| Grain | Weyermann - Carred                           | 0.5 kg (9.1%) | 70 %  | 50  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Cascade PL | 30 g   | 60 min | 6.1 %      |
| Boil    | Cascade PL | 20 g   | 20 min | 6.1 %      |

### Yeasts

| Name    | Type  | Form  | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| W 34/70 | Lager | Slant | 800 ml | fermentis  |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |     |      |        |
|-------------|-----------------|-----|------|--------|
| Fining      | mech irlandzki  | 5 g | Boil | 10 min |
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |