

# irasiad

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **23**
- SRM **14.9**
- 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 **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC  |
|-------|---------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 2.2 kg (60.1%) | 80 %   | 4    |
| Grain | Red Active          | 1 kg (27.3%)   | 79 %   | 35   |
| Grain | Strzegom Karmel 150 | 0.4 kg (10.9%) | 75 %   | 150  |
| Grain | Wheat, Roasted      | 0.06 kg (1.6%) | 54.3 % | 1700 |

## Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil      | Challenger         | 20 g   | 60 min | 9.1 %      |
| Whirlpool | East Kent Goldings | 15 g   | 0 min  | 5.1 %      |