

## Irish Red 2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **16.6**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	3 kg (44.1%)	78 %	18
Grain	Viking Pale Ale malt	2 kg (29.4%)	80 %	5
Grain	Biscuit Malt	0.7 kg (10.3%)	79 %	45
Grain	Weyermann - Carared	0.7 kg (10.3%)	75 %	45
Grain	Caramel/Crystal Malt - 10L	0.3 kg (4.4%)	75 %	20
Grain	carafa special II	0.1 kg (1.5%)	75 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Notes

- Celować w 17 SRM (styl 9-18). carafa special II można zastąpić palonym jęczmieniem, dodawać na koniec wysładzania. Może zimny brew?

Fermentacja burzliwa 7-9 dni w temp około 17-18°C  
Fermentacja cicha 14 dni w temp około 16°C

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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