

# Irish Red Ale

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **16.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985
Grain	Strzegom Monachijski typ I	1 kg (13.8%)	79 %	16
Grain	Strzegom Bursztynowy	1 kg (13.8%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	60 min	6 %
Boil	Hallertau	15 g	40 min	6 %
Boil	Hallertau	10 g	0 min	6 %
Boil	Hallertau	10 g	20 min	6 %