

# Irish Red Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **6.5**
- 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 **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (74.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (10.6%)	79 %	16
Grain	Karmelowy Czerwony	0.5 kg (10.6%)	75 %	59
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	7 min	7 %
Boil	Marynka	20 g	60 min	10 %

## Yeasts

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