

Irish Red Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **12.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Mep©Ale | 2.1 kg (90.5%) | 79 % | 7 |
| Grain | Słód Karmelowy 300EBC | 0.2 kg (8.6%) | 70 % | 300 |
| Grain | Palone ziarno jęczmienia | 0.02 kg (0.9%) | 65 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Styrian Eureka SL T90 | 30 g | 12 min | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Fermentis S33 | Ale | Slant | 70 ml | --- |