

Irish Red Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **10.3**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (52.1%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (20.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.4%) | 79 % | 22 |
| Grain | Rahr - Red Wheat Malt | 0.5 kg (10.4%) | 85 % | 89 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Challenger | 10 g | 50 min | 7 % |
| Boil | Challenger | 10 g | 40 min | 7 % |
| Boil | lunga | 20 g | 15 min | 11 % |
| Boil | Mech irlandzki | 5 g | 15 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------------------------|-----|--------|-------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |
|------------------------------|-----|--------|-------|------------------|