

# Irish red ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **10.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **10.7 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.6 kg (67.4%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (21.1%)	79 %	16
Grain	Strzegom Red Ale	0.25 kg (10.5%)	75 %	60
Grain	Jęczmień palony	0.025 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	6.8 %
Boil	East Kent Goldings	12 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	15 ml	Fermentum Mobile