

# Irish Red Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **8.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **34.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **26.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **31.4 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.2 kg (71.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.7 kg (8%)	75 %	30
Grain	Strzegom Monachijski typ I	1.75 kg (20.1%)	79 %	16
Grain	Strzegom Barwiący	0.07 kg (0.8%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	26.25 g	60 min	12 %
Boil	Magnum	26.25 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	175 ml	Fermentum Mobile