

Irish Red Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **12.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (56.1%)	85 %	7
Grain	Carahell	0.6 kg (11.2%)	77 %	26
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (28%)	80 %	23
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	1150
Grain	Strzegom Karmel 150	0.2 kg (3.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.3 %
Boil	Fuggles	30 g	15 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---

Notes

- Uwodniony mech irlandzki razem z fuggles

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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