

Irish Red Ale

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **17**
- SRM **9.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **69 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Simpsons - Maris Otter | 2.25 kg (84.7%) | 81 % | 6 |
| Grain | Karmelowy Czerwony 50 EBC | 0.23 kg (8.5%) | 75 % | 59 |
| Grain | Strzegom Karmel 150 | 0.15 kg (5.6%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.03 kg (1.1%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 22.5 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 15 g | --- |