

## Irish red ale

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **11.2**

### 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 **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (18.9%)	79 %	22
Grain	red ale viking	0.5 kg (9.4%)	75 %	70
Grain	Strzegom Karmel 30	0.25 kg (4.7%)	75 %	30
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985