

# Irish Red Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **12.6**
- Style **Irish Red Ale**

## 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **4 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.5%)	80 %	5
Grain	Karmelowy Czerwony	0.6 kg (10.6%)	75 %	59
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (17.6%)	80 %	20
Grain	Jęczmień palony	0.07 kg (1.2%)	55 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	6.1 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	20 min	4 %