

# Irish Red Ale

- Gravity **14.3 BLG**
- ABV ---
- IBU **26**
- SRM **14.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Melanoiden Malt	0.35 kg (6.1%)	80 %	39
Grain	Strzegom Karmel 150	0.3 kg (5.2%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Cascade	15 g	30 min	6 %
Boil	Cascade	15 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	50 ml	White Labs