

# Irish Red Ale w/g Doroty Chrapek

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **10.8**

## 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 **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (70.7%)	85 %	7
Grain	Weyermann - Carared	0.4 kg (8.1%)	75 %	45
Grain	Monachijski	1 kg (20.2%)	80 %	16
Grain	Jęczmień palony	0.05 kg (1%)	55 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	55 min	7 %
Boil	Styrian Golding	50 g	20 min	3.6 %

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	20 min