

# Irlandzka Czerwień

- Gravity **13.1 BLG**
- ABV ---
- IBU **18**
- SRM **15.3**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **62 C**, Time **62 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **62 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (67.5%)	79 %	6
Grain	Jęczmień palony	0.065 kg (2.2%)	55 %	985
Grain	Strzegom Pilznieński	0.5 kg (16.9%)	80 %	4
Grain	Rice, Flaked	0.4 kg (13.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	5 g	60 min	6.9 %
Boil	Progress	5 g	30 min	6.9 %
Boil	Progress	5 g	15 min	6.9 %
Boil	Progress	5 g	10 min	6.9 %
Boil	Progress	5 g	5 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safeale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	suszona skórka z cytryny	10 g	Boil	15 min
Flavor	suszona skórka z cytryny	10 g	Boil	10 min
Flavor	suszona skórka z cytryny	17 g	Boil	2 min
Fining	Mech Irlandzki	5 g	Boil	15 min