

**irr**

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **12**
- SRM **10.4**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **20 min**
- Evaporation rate **15 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (90.1%)	80 %	5
Grain	Jęczmień palony	0.05 kg (2.3%)	55 %	985
Grain	Karmelowy Czerwony	0.07 kg (3.2%)	75 %	59
Grain	Carahell	0.1 kg (4.5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	15 min	4.5 %