

# Islay red ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **16.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Crystal 350-450 EBC Thomas Fawcett	0.16 kg (6.7%)	70 %	400
Grain	Viking Wędzony torfem	0.9 kg (37.5%)	81 %	7
Grain	Słód jęczmienny Maris Otter Pale Ale 5-7,5 EBC Thomas Fawcett	1.3 kg (54.2%)	80 %	6
Grain	Jęczmień palony	0.04 kg (1.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	13 g	60 min	7 %
Aroma (end of boil)	Fuggles	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile