

# Red Irish Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **13**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **55 C**, Time **25 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (44.1%)	82 %	4
Grain	Viking Pale Ale malt	1.5 kg (22.1%)	80 %	5
Grain	Strzegom Bursztynowy	2 kg (29.4%)	70 %	49
Grain	Strzegom Karmel 300	0.3 kg (4.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	50 g	30 min	3.5 %
Boil	Marynka	50 g	10 min	10 %
Dry Hop	Sybillia	40 g	3 day(s)	3.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Other	Mech irlandzki	10 g	Boil	10 min
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