

# RED IRISH ALE

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **8.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (73.7%)	80 %	5
Grain	Viking Munich Malt	1 kg (18.4%)	78 %	18
Grain	Simpsons - Golden Naked Oats	0.125 kg (2.3%)	73 %	20
Grain	Weyermann - Carawheat	0.125 kg (2.3%)	77 %	97
Grain	Biscuit Malt	0.125 kg (2.3%)	79 %	45
Grain	Carafa I	0.05 kg (0.9%)	70 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	60 g	10 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	1500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	10 min