

red irish

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **9.8**
- 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 **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.6 kg (65%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (24.4%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (6.1%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.1 kg (4.1%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.01 kg (0.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Zula | 10 g | 60 min | 8.3 % |
| Boil | East Kent Goldings | 10 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |