

# Red Shamrock

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- Gravity **13.1 BLG**
- ABV ---
- IBU **28**
- SRM **14.3**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **67 C**, Time **20 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **67C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	3.5 kg (73.7%)	79 %	30
Grain	Weyermann - Pilsner Malt	1 kg (21.1%)	81 %	5
Grain	Simpsons - Caramalt Light	0.25 kg (5.3%)	76 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	8 %
Aroma (end of boil)	Target	25 g	7 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 11 BLG przed gotowaniem  
*Jan 29, 2016, 5:02 PM*