

Zachód nad Krasnym #2 - Irish Red Ale - Browar na Wyżynie

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **13**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|------|
| Grain | pale ale Viking Malt | 2.5 kg (61.6%) | 80 % | 8 |
| Grain | monachijski typ II Viking Malt | 0.9 kg (22.2%) | 78 % | 24 |
| Grain | Red Ale (melanoidynowy) Viking Malt | 0.4 kg (9.9%) | 75 % | 80 |
| Grain | karmelowy 30 - Viking Malt | 0.2 kg (4.9%) | 75 % | 35 |
| Grain | jęczmień prażony Viking Malt | 0.06 kg (1.5%) | 1 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------------------|--------|--------|------------|
| Boil | East Kent Golding (UK) - granulát | 20 g | 60 min | 5.27 % |
| Boil | East Kent Golding (UK) - granulát | 10 g | 20 min | 5.27 % |
| Aroma (end of boil) | East Kent Golding (UK) - granulát | 10 g | 5 min | 5.27 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | kwask mlekowy 80% | 4 g | Mash | 70 min |
| Water Agent | chlorek sodu | 3 g | Mash | 70 min |
| Water Agent | siarczan magnezu | 1 g | Mash | 70 min |
| Fining | mech irlandzki | 4 g | Boil | 15 min |

Notes

- Słód prażony dodany na mashout.
Feb 20, 2018, 8:53 AM
- Profil wody:
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Alkalinity Residual
138.0 16.5 48.1 84.0 42.9 307. 5 271.1 163.0
Feb 22, 2018, 10:34 AM