

# IRA

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- Gravity **13.6 BLG**
- ABV ---
- IBU **36**
- SRM **11.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Czerwony	0.75 kg (14.9%)	75 %	59
Grain	Strzegom Pale Ale	4 kg (79.2%)	79 %	6
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985
Grain	Melanoiden Malt	0.25 kg (5%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.5 %