

# IRA 12-10-2019

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Belgia	4 kg (64.8%)	80 %	8
Grain	carrared	0.5 kg (8.1%)	75 %	50
Grain	Monachijski	1.25 kg (20.3%)	80 %	15
Grain	Jęczmień palony	0.04 kg (0.6%)	55 %	985
Grain	Pilzneński	0.38 kg (6.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Fuggles	30 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6.25 g	Boil	10 min

## Notes

- jęczmień palony dodany do wiadra z brzeczka.  
*Oct 11, 2019, 7:43 PM*