

ira 2

- Gravity **13.7 BLG**
- ABV ---
- IBU **27**
- SRM **16.8**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **2 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **80C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.9 kg (71.6%)	81 %	4
Grain	Strzegom Monachijski typ I	0.36 kg (6.6%)	79 %	16
Grain	Strzegom Pale Ale	0.3 kg (5.5%)	79 %	6
Grain	bursztynowy	0.3 kg (5.5%)	70 %	70
Grain	Karmelowy czerwony	0.5 kg (9.2%)	75 %	60
Grain	Jęczmień palony	0.07 kg (1.3%)	55 %	985
Grain	Strzegom Barwiący	0.015 kg (0.3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Challenger	15 g	30 min	7 %
Boil	Challenger	15 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	rodzynki	20 g	Boil	10 min

Notes

- jęczmień prażony wsypać na 10' przed końcem zacierania
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