

# IRA 2,300

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **13.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.2%)	80 %	5
Grain	Karmelowy Czerwony	0.63 kg (11.4%)	75 %	59
Grain	Strzegom Karmel 300	0.38 kg (6.9%)	70 %	299
Grain	Jęczmień palony	0.03 kg (0.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	25 g	60 min	15 %
Boil	Magnat	2 g	600 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	0.11 g	Mangrove Jack's