

# IRA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **13.9**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (62.5%)	85 %	7
Grain	Weyermann - Carared	0.5 kg (8.9%)	75 %	45
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985
Grain	Melanoiden Malt	0.5 kg (8.9%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	55 min	5.8 %
Boil	East Kent Goldings	30 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min