

ira

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **13.4**
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.5 kg (85.4%) | 81 % | 6 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (6.1%) | 73 % | 120 |
| Grain | Fawcett - Dark Crystal | 0.25 kg (6.1%) | 71 % | 300 |
| Grain | Weyermann - Chocolate Rye | 0.1 kg (2.4%) | 20 % | 493 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|---------|--------|------------|
| Boil | East Kent Goldings | 12.77 g | 60 min | 7.5 % |
| Boil | Marynka | 8 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Fermentis |