

# Ira Dzień Świra

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **14.4**
- 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 **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny PALE ALE	5 kg (90.1%)	--- %	4.5
Grain	Karmelowy Jasny 30EBC	0.4 kg (7.2%)	75 %	50
Grain	Jęczmień palony	0.15 kg (2.7%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	6.5 %
Boil	Perle	20 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	40 min