

## IRA IV

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **13.9**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Fawcett - Dark Crystal	0.3 kg (4.5%)	71 %	300
Grain	strzegom red active	0.3 kg (4.5%)	70 %	35
Grain	Strzegom Pilzneński	1 kg (14.9%)	80 %	4
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	11 %
Boil	Fuggles	40 g	30 min	4.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	10 min

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- jęczmień palony na koniec zacierania  
*Jan 27, 2023, 8:46 PM*