

# IRA Kobierska

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- Gravity **16.4 BLG**
- ABV ---
- IBU **44**
- SRM **12.3**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **33.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **47.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (70.8%)	81 %	4
Grain	Monachijski	0.7 kg (6.2%)	80 %	16
Grain	Weyermann - Pale Ale Malt	0.4 kg (3.5%)	85 %	7
Grain	Weyermann - Caraamber	0.5 kg (4.4%)	75 %	65
Grain	Weyermann - Carared	0.9 kg (8%)	75 %	45
Grain	Weyermann Caramunich 3	0.8 kg (7.1%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Challenger	50 g	30 min	7 %
Boil	Challenger	30 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Irish Ale	Ale	Liquid	125 ml	Wyeast Labs
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