

IRA - Komercja (trochę nie wyszło)

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **37**
- SRM **19.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

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

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (70.5%) | 80 % | 6 |
| Grain | Strzegom Red Ale | 0.5 kg (8.8%) | 80 % | 70 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.6%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.17 kg (3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 30 g | 55 min | 6.7 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4.6 % |
| Boil | Sybilla | 20 g | 5 min | 6.7 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |