

IRAle#1 (wstępnie)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **13.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Viking Vienna Malt	1 kg (17.9%)	79 %	7
Grain	Monachijski typ II 20-254 EBC Viking Malt	1 kg (17.9%)	80 %	20
Grain	Weyermann - Carred	0.5 kg (8.9%)	70 %	50
Grain	Viking Malt Słód Barwiący	0.1 kg (1.8%)	65 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	6.1 %
Boil	Styrian Golding	20 g	20 min	3.4 %
Boil	Challenger	10 g	20 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min