

Irish Red

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **9.8**
- 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 **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.7 kg (66.7%) | 85 % | 7 |
| Grain | Monachijski I | 0.8 kg (19.8%) | 80 % | 16 |
| Grain | Weyermann - Carared | 0.5 kg (12.3%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.05 kg (1.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 55 min | 7 % |
| Boil | Fuggles | 30 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------|--------|---------|-------|
| Water Agent | Bistol | 2 g | Boil | 2 min |

Notes

- Zacieranie infuzyjne:
13 l wody podgrzać do 69 C wrzucić słydy. Trzymać w 67 C przez 60 min.
Dodać 3l ciepłej wody, podgrzać do 72 C do negatywnej próby jodowej. Dodać palony jęczmień.
Dodać 3l ciepłej wody, podgrzać do 76 C, filtrować.
Ferm. burzliwa 5-7 dni w temp 18-22 C
Ferm. cicha 10-14 dni w temp 18-22 C
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