

# Irish Red

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **10.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	2 kg (39.6%)	80 %	6
Grain	Pilsner Malz Best	2 kg (39.6%)	81 %	3
Grain	Bestmalz Red X	0.4 kg (7.9%)	79 %	30
Grain	Melanoiden Malt	0.2 kg (4%)	80 %	40
Grain	Carared	0 kg	75 %	40
Grain	Weyermann - Caraamber	0.4 kg (7.9%)	75 %	65
Grain	Black Barley (Roast Barley)	0.05 kg (1%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12.1 %
Boil	Perle	10 g	15 min	7.3 %
Aroma (end of boil)	Perle	5 g	5 min	7.3 %