

# Irish Red Ale #1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **12.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (92.2%)	80 %	5
Grain	Strzegom Karmel 150	0.08 kg (3.7%)	75 %	150
Grain	Strzegom Karmel 300	0.07 kg (3.2%)	70 %	299
Grain	Jęczmień palony	0.02 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	4.5 %
Boil	East Kent Goldings	3 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- Ewentualnie zamiast Pale Ale - pilznieński i monach  
coś mchu dać  
*Aug 22, 2017, 12:40 PM*