

Irish Red Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **16.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (69%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.25 kg (3.4%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.8%) | 79 % | 16 |
| Grain | Strzegom Bursztynowy | 1 kg (13.8%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 15 g | 60 min | 6 % |
| Boil | Hallertau | 15 g | 40 min | 6 % |
| Boil | Hallertau | 10 g | 0 min | 6 % |
| Boil | Hallertau | 10 g | 20 min | 6 % |