

# irish red ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **11.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (6.9%)	75 %	30
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985
Grain	Biscuit Malt	0.5 kg (6.9%)	79 %	45
Grain	Wędzony bukiem Viking Malt	0.1 kg (1.4%)	82 %	10
Grain	Płatki owsiane	1 kg (13.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Magnum	5 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM