

# Irish Red Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **8.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **34.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **26.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **31.4 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC  |
|-------|----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt       | 6.2 kg (71.1%)  | 80 %  | 5    |
| Grain | Karmelowy Jasny 30EBC      | 0.7 kg (8%)     | 75 %  | 30   |
| Grain | Strzegom Monachijski typ I | 1.75 kg (20.1%) | 79 %  | 16   |
| Grain | Strzegom Barwiący          | 0.07 kg (0.8%)  | 68 %  | 1300 |

## Hops

| Use for | Name   | Amount  | Time   | Alpha acid |
|---------|--------|---------|--------|------------|
| Boil    | Magnum | 26.25 g | 60 min | 12 %       |
| Boil    | Magnum | 26.25 g | 15 min | 12 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 175 ml | Fermentum Mobile |