

# Irish Red Ale

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **17**
- SRM **9.6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **69 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.25 kg (84.7%)	81 %	6
Grain	Karmelowy Czerwony 50 EBC	0.23 kg (8.5%)	75 %	59
Grain	Strzegom Karmel 150	0.15 kg (5.6%)	75 %	150
Grain	Jęczmień palony	0.03 kg (1.1%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	22.5 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	---