

## Irish red ale

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **11.2**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3.5 kg (66%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (18.9%)   | 79 %  | 22  |
| Grain | red ale viking              | 0.5 kg (9.4%)  | 75 %  | 70  |
| Grain | Strzegom Karmel 30          | 0.25 kg (4.7%) | 75 %  | 30  |
| Grain | Jęczmień palony             | 0.05 kg (0.9%) | 55 %  | 985 |