

# irish red ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **14.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Weyermann - Carared	0.3 kg (5.2%)	75 %	45
Grain	crystal	0.1 kg (1.7%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.5%)	73 %	120
Grain	Jęczmień palony	0.15 kg (2.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	fuggle	60 g	60 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Slant	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	5 g	Boil	10 min