

# Irish Red Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **17.8**
- Style **Irish Red Ale**

## 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 **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Thomas Fawcett - Maris Otter     | 4.5 kg (84.9%) | 81 %  | 6    |
| Grain | Castlemalting - Biscuit Malt     | 0.3 kg (5.7%)  | 79 %  | 45   |
| Grain | Castlemalting - Crystal          | 0.24 kg (4.5%) | 72 %  | 150  |
| Grain | Castlemalting - Special B Castle | 0.13 kg (2.5%) | 70 %  | 350  |
| Grain | Castlemalting - Roasted Barley   | 0.13 kg (2.5%) | 55 %  | 1200 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort          | Marynka | 10 g   | 60 min | 6.7 %      |
| Aroma (end of boil) | Marynka | 15 g   | 20 min | 6.7 %      |
| Aroma (end of boil) | Marynka | 15 g   | 15 min | 6.7 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                   |     |        |       |       |
|-------------------|-----|--------|-------|-------|
| Opshaug Kveik Ale | Ale | Liquid | 50 ml | Kveik |
|-------------------|-----|--------|-------|-------|

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1.25 g | Boil    | 15 min |

### Notes

- Nagazowanie celować w 2.2  
Woda, kranówka, dodac kwas fosforowy na etapie gotowania żeby obniżyć pH do 5.6  
*Jun 9, 2021, 2:01 PM*