

# Irish Red Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **5.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **52 C**, Time **12 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **12 min**
- Temp **78 C**, Time **12 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **12 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **12 min** at **72C**
- Keep mash **12 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Weyermann - Carared	0.6 kg (10.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Golding	50 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Fermentis