

irish red ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **14.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (92.6%)	82 %	4
Grain	Simpsons - Crystal Dark	0.3 kg (6.2%)	74 %	260
Grain	Simpsons - Roasted Barley	0.06 kg (1.2%)	70 %	1500