

irish red ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **16.9**
- 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 **19.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (69.8%)	81 %	4
Grain	Żytni	1 kg (20.5%)	85 %	8
Grain	Caramel/Crystal Malt - 120L	0.4 kg (8.2%)	72 %	270
Grain	Simpsons - Black Malt	0.07 kg (1.4%)	70 %	1500

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	100 ml	White Labs