

# Irish Red Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **17.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.8 kg (83.6%)	81 %	6
Grain	Strzegom Karmel 400	0.5 kg (8.7%)	68 %	400
Grain	Cookie Strzegom	0.15 kg (2.6%)	72 %	40
Grain	Strzegom Karmel 300	0.1 kg (1.7%)	70 %	299
Grain	Viking melanoidynowy	0.15 kg (2.6%)	75 %	60
Grain	Jęczmień palony	0.04 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	20 g	60 min	6 %
Aroma (end of boil)	Fuggles	30 g	20 min	4.5 %
Aroma (end of boil)	East Kent Goldings	15 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis