

Irish Red Ale

- 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 |