

# Irish red ale

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- Gravity **12.6 BLG**
- ABV ---
- IBU **27**
- SRM **16.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.45 kg (74.7%)	80 %	4
Grain	Strzegom Monachijski typ II	0.35 kg (7.6%)	79 %	22
Grain	Pale Ale Flagon	0.17 kg (3.7%)	80 %	5
Grain	Karmelowy Czerwony	0.35 kg (7.6%)	75 %	59
Grain	Caramunich® typ I	0.15 kg (3.2%)	73 %	80
Grain	Carafa III	0.15 kg (3.2%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	60 min	10 %
Boil	East Kent Goldings	17 g	30 min	5.1 %
Boil	East Kent Goldings	11 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew

## Extras

Type	Name	Amount	Use for	Time
Other	mech irlandzki	8 g	Boil	10 min