

Irish Red Ale "Babski Browar"

- Gravity **12.4 BLG**
- ABV ---
- IBU **15**
- SRM **13.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.6 kg (84.9%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.2%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.275 kg (5.1%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.04 kg (0.7%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Zacieranie z zapisków - Babski Browar
Jęczmień palony na ostatnie 10 minut zacierania
Gotowy zestaw - Sklep Esencje Smaku
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