

# Irish Red Ale Hibiskus 2 PK

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **3.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3.3 kg (79.5%)	81 %	3
Grain	Carahell Best	0.1 kg (2.4%)	75 %	30
Grain	Carapils Best	0.1 kg (2.4%)	75 %	5
Grain	Oats, Flaked	0.5 kg (12%)	80 %	2
Grain	Bestmalz Red X	0.15 kg (3.6%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	8.7 %
Aroma (end of boil)	Simcoe	10 g	5 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Herb	Hibiscus	20 g	Boil	5 min
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