

Irish Red Ale (IRA)

- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **11**
- 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 **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Pilzneński | 3.45 kg (72.5%) | 81 % | 4 |
| Grain | Monachijski | 0.35 kg (7.4%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 0.2 kg (4.2%) | 80 % | 5 |
| Grain | Carahell | 0.2 kg (4.2%) | 77 % | 26 |
| Grain | Carared | 0.2 kg (4.2%) | 75 % | 39 |
| Grain | Caramunich® typ I | 0.03 kg (0.6%) | 73 % | 80 |
| Grain | Strzegom Czekoladowy 1200 | 0.03 kg (0.6%) | 68 % | 1202 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 7.7 % |
| Boil | Challenger | 18 g | 30 min | 7 % |
| Boil | Challenger | 12 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g | Mash | 10 min |