

# Irish Red Ale na Lige

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **12.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **19.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.5 kg (40.5%)	82 %	5.5
Grain	Simpsons - Vienna Malt	1.7 kg (45.9%)	80 %	7
Grain	Simpsons - Crystal Dark	0.2 kg (5.4%)	73 %	265
Grain	Simpsons - Crystal Heritage	0.3 kg (8.1%)	73 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6.2 %
Boil	Sybilla	15 g	15 min	6.2 %
Aroma (end of boil)	Sybilla	70 g	1 min	6.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	10 min
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