

Irish Red Ale w/g Doroty Chrapek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **10.8**

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 **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (70.7%) | 85 % | 7 |
| Grain | Weyermann - Carared | 0.4 kg (8.1%) | 75 % | 45 |
| Grain | Monachijski | 1 kg (20.2%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.05 kg (1%) | 55 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Challenger | 30 g | 55 min | 7 % |
| Boil | Styrian Golding | 50 g | 20 min | 3.6 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 20 min |