

## Irish red (Dori)

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **9.3**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (70.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1.25 kg (20.1%)	79 %	16
Grain	Weyermann - Carared	0.5 kg (8%)	75 %	45
Grain	Jęczmień palony	0.063 kg (1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7.8 %
Boil	Styrian Golding	50 g	20 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	0.2 ml	Fermentum Mobile