

# Irish redejl I

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **13.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (70%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (20%)	79 %	22
Grain	Weyermann - Carared	0.2 kg (8%)	75 %	45
Grain	Jęczmień palony	0.05 kg (2%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	15 g	50 min	4.1 %
Aroma (end of boil)	Styrian Golding	15 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	2.5 g	Boil	15 min