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- Gravity **10 BLG**
- ABV **4 %**
- IBU **12**
- SRM **10.4**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **20 min**
- Evaporation rate **15 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.9 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (90.1%)   | 80 %  | 5   |
| Grain | Jęczmień palony      | 0.05 kg (2.3%) | 55 %  | 985 |
| Grain | Karmelowy Czerwony   | 0.07 kg (3.2%) | 75 %  | 59  |
| Grain | Carahell             | 0.1 kg (4.5%)  | 77 %  | 26  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 25 g   | 15 min | 4.5 %      |