

# Liam "Chippy" Brady

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- Gravity **11.9 BLG**
- ABV ---
- IBU **19**
- SRM **5.7**
- Style **Irish Red Ale**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter	3.5 kg (86.8%)	86 %	---
Grain	Crystal	0.5 kg (12.4%)	86 %	---
Grain	Black Barley (Roast Barley)	0.03 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Bramling	20 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Notes

- Twoj Browar - Irish Red Ale 12 BLG  
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