

Luk - Irish Red

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **13.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Viking Pilzneński | 4 kg (69.6%) | 80 % | 4 |
| Grain | Viking Pale Ale | 0.65 kg (11.3%) | 79 % | 6 |
| Grain | Viking Monachijski Ciemny | 0.35 kg (6.1%) | 78 % | 22 |
| Grain | Viking Red Ale | 0.3 kg (5.2%) | 75 % | 70 |
| Grain | Viking Karmelowy 150 | 0.2 kg (3.5%) | 75 % | 150 |
| Grain | Viking Karmelowy 600 | 0.1 kg (1.7%) | 68 % | 600 |
| Grain | Viking Cookie | 0.1 kg (1.7%) | 72 % | 50 |
| Grain | Viking Czekoladowy Ciemny | 0.05 kg (0.9%) | 67 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.5 % |
| Boil | Sybilla | 18 g | 30 min | 4.6 % |

| | | | | |
|------|---------|-----|--------|-------|
| Boil | Sybilla | 8 g | 10 min | 4.6 % |
|------|---------|-----|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 10 min |