

# Luk - Irish Red

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- 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 %
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### 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