

# PIRA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **15.7**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (87.2%)	80 %	35
Sugar	Cukier	0.2 kg (10.3%)	80 %	---
Grain	Carafa III	0.05 kg (2.6%)	1 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.1 %
Boil	Oktawia	10 g	25 min	7.1 %
Aroma (end of boil)	Oktawia	20 g	3 min	7.1 %
Whirlpool	Oktawia	15 g	0 min	7.1 %

## Yeasts

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