

## Red Zgred (IRA) v2 (homebrewing 10L)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **9.7**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (70%)	80 %	5
Grain	Carared	0.2 kg (8%)	75 %	39
Grain	Strzegom Monachijski typ I	0.5 kg (20%)	79 %	16
Grain	Carafa	0.05 kg (2%)	70 %	664

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	8 g	55 min	11.2 %
Boil	Styrian Golding	15 g	15 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	---

### Notes

- Receptura z drobnymi modyfikacjami przeskalowana z przepisu:  
<http://blog.homebrewing.pl/irish-red-ale-receptura-ze-slodow/>  
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