IRA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **9.4**
- 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 **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(70.7%)*	80 %	5
Grain	Weyermann - Carared	0.4 kg *(8.1%)*	75 %	45
Grain	Monachijski	1 kg *(20.2%)*	80 %	16
Grain	Jęczmień palony	0.05 kg *(1%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min
Water Agent	Gips	4 g	Mash	60 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Water Agent	Chlorek wapnia 33%	3 g	Mash	60 min

Notes

- schłodzić do 17st i zadać drożdże. Utrzymywać w okolicach 18-19st przez całą burzliwą. po zakończeniu burzliwej, schłodzić poniżej 10st i trzymać jeszcze przez ok 2 tyg.
  Dec 27, 2022, 2:52 PM