

## #054 Irish Red Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **10.3**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **12 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Fawcett - Maris Otter  | 2.2 kg (51.8%) | 81 %  | 5    |
| Grain | Viking Pale Ale malt   | 1.7 kg (40%)   | 80 %  | 6.5  |
| Grain | Fawcett - Crystal      | 0.2 kg (4.7%)  | 70 %  | 140  |
| Grain | Fawcett - Dark Crystal | 0.1 kg (2.4%)  | 71 %  | 220  |
| Grain | Jęczmień palony        | 0.05 kg (1.2%) | 55 %  | 1000 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 15 g   | 60 min | 9.19 %     |
| Boil    | East Kent Goldings | 15 g   | 20 min | 5.7 %      |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 250 ml | Fermentum Mobile |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                            |        |      |        |
|--------|----------------------------|--------|------|--------|
| Fining | whirfloc T                 | 1.25 g | Boil | 10 min |
| Other  | pożywka dla drożdży Wyeast | 3 g    | Boil | 10 min |