

## 42. IRA po polsku 2 - Irish Red Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **8.8**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (75.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (6.5%)	79 %	22
Grain	Strzegom Pale Ale	0.2 kg (4.3%)	79 %	6
Grain	Strzegom Bursztynowy	0.2 kg (4.3%)	70 %	49
Grain	Karmelowy Czerwony	0.4 kg (8.6%)	75 %	59
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	70 min	10 %
Boil	Challenger	15 g	30 min	7 %
Boil	Challenger	15 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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## Notes

- uwarzone 01-06-2019r.  
ciemne słydy wsypujemy na ostatnie 10 min zacierania.  
*Oct 27, 2020, 6:44 PM*