

## #65 Irish Red Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **14.6**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **32.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **25.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount          | Yield | EBC  |
|-------|------------------------|-----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 6.1 kg (84.5%)  | 80 %  | 7    |
| Grain | Strzegom Wiedeński     | 0.65 kg (9%)    | 79 %  | 10   |
| Grain | Strzegom Karmel<br>150 | 0.35 kg (4.9%)  | 75 %  | 150  |
| Grain | Strzegom Barwiący      | 0.115 kg (1.6%) | 68 %  | 1300 |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Puławski | 30 g   | 60 min | 8.9 %      |
| Boil    | lunga    | 6 g    | 40 min | 11 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 160 ml | ---        |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | WhirlFloc | 2.5 g  | Boil    | 12 min |