

"A nie było tam Irlandii?"

- Gravity **11.6 BLG**
- ABV ---
- IBU **33**
- SRM **8.5**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.92 kg (75.8%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (7.7%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.5 kg (9.7%) | 75 % | 59 |
| Grain | Bursztynowy | 0.25 kg (4.8%) | 75 % | 50 |
| Grain | Melanoiden Malt | 0.1 kg (1.9%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Perle | 20 g | 30 min | 7 % |
| Boil | Perle | 15 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |