

# Czerwony Irlandczyk

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **10.7**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale / Pils śrut	3 kg (70.6%)	79 %	5
Grain	Viking Malt - Monachijski typ II	0.5 kg (11.8%)	79 %	24
Grain	Viking Malt - Red Ale melanoidynowy	0.5 kg (11.8%)	75 %	70
Grain	Viking Malt - Karmelowy 30	0.2 kg (4.7%)	75 %	30
Grain	Viking Malt - Prażone ziarno jeczmenia	0.05 kg (1.2%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	45 min	9.4 %
Boil	Izabella	40 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	xxx

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min