

## Druga warka - IRA

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- Gravity **15.1 BLG**
- ABV ---
- IBU **26**
- SRM **17.5**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (88.2%)	79 %	6
Grain	Strzegom Karmel 300	0.2 kg (5.9%)	70 %	299
Grain	Karmelowy Czerwony	0.2 kg (5.9%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	20 g	60 min	5 %
Boil	Kent Goldings	20 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis