

ES Irish Red Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **9.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.6 kg (85.1%) | 80 % | 5 |
| Grain | Strzegom Wiedeński0,5 | 0.5 kg (9.3%) | 79 % | 10 |
| Grain | Karmelowy żytni Strzegom | 0.275 kg (5.1%) | 75 % | 150 |
| Grain | Strzegom Barwiący | 0.03 kg (0.6%) | 68 % | 1300 |

Hops

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

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|-------|
| Water Agent | gips | 4 g | Mash | 0 min |