

# Imperial irish red ale

---

- Gravity **17.5 BLG**
- ABV ---
- IBU **37**
- SRM **11**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (66.7%)	82 %	4
Grain	Carared	1 kg (13.3%)	75 %	39
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Caraaroma	0.15 kg (2%)	78 %	400
Grain	Caramunich	0.15 kg (2%)	75 %	90
Grain	Melanoiden Malt	0.2 kg (2.7%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	20 g	20 min	11 %
Boil	Perle	50 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	20 g	Danstar