

## IRA 1.0

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- Gravity **12.6 BLG**
- ABV ---
- IBU **18**
- SRM **16.9**
- 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 **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	pal ale	1.7 kg (48.6%)	81 %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (48.6%)	80 %	26
Grain	Jęczmień palony	0.1 kg (2.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	target	15 g	60 min	9 %
Boil	Willamette	5 g	15 min	5 %
Whirlpool	Fuggles	5 g	0 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale