

# IRA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **11.2**
- 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 **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.7%) | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.5 kg (7.7%) | 75 %  | 150 |
| Grain | Rahr - Red Wheat Malt      | 0.5 kg (7.7%) | 85 %  | 70  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Chinook           | 10 g   | 60 min | 13 %       |
| Boil                | Cascade PL        | 30 g   | 15 min | 5.2 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 15 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |