

# IRA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **14.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (62.8%)	80 %	5
Grain	red ale	1 kg (18%)	75 %	60
Grain	Jęczmień palony	0.07 kg (1.3%)	55 %	985
Grain	Strzegom Wiedeński	1 kg (18%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.5 %
Boil	Marynka	15 g	10 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	1 ml	Wyeast Labs

## Notes

- drozdze starter  
*Jan 30, 2021, 10:53 AM*