

IRA #5

- Gravity **12.4 BLG**
- ABV ---
- IBU **24**
- SRM **12.2**
- 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)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.75 kg (40.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2.25 kg (52.3%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (3.5%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.15 kg (3.5%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Tradition | 5 g | 60 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |