

# IRA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **16.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (36.8%)	80 %	5
Grain	Monachijski	1 kg (36.8%)	80 %	16
Grain	BESTMALZ - Best Wheat Malt Dark	0.5 kg (18.4%)	82 %	18
Grain	Weyermann Caramunich 3	0.15 kg (5.5%)	76 %	150
Grain	Jęczmień palony	0.07 kg (2.6%)	55 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11 g	60 min	11.5 %

## Yeasts

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