

# ira

- Gravity **13.3 BLG**
- ABV ---
- IBU **27**
- SRM **11.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **38.5 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt      | 5.1 kg (92.7%) | 80 %  | 7   |
| Grain | Caramel/Crystal Malt - 20L  | 0.17 kg (3.1%) | 75 %  | 39  |
| Grain | Caramel/Crystal Malt - 120L | 0.17 kg (3.1%) | 72 %  | 236 |
| Grain | Black Barley (Roast Barley) | 0.06 kg (1.1%) | 55 %  | 985 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 55 g   | 60 min | 5.1 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 120 ml | ---        |