

ira III

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **16.3**
- 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 **13 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carared	0.5 kg (8.6%)	75 %	45
Grain	Jęczmień palony	0.15 kg (2.6%)	55 %	1000
Grain	Fawcett - Dark Crystal	0.2 kg (3.4%)	71 %	300
Grain	Płatki owsiane	0.44 kg (7.5%)	85 %	3
Grain	BESTMALZ - Best Pilsen	4.5 kg (77.1%)	80.5 %	4
Grain	Biscuit Malt	0.05 kg (0.9%)	79 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	15 min