

IRA (K. Fidle)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **13.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.7 kg (80.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.5%) | 79 % | 22 |
| Grain | Weyermann - Carared | 0.5 kg (8.5%) | 75 % | 45 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (2.6%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 16 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 17.11 g | Safale |