

# 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