

## irish ale

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **12.6**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	0.5 kg (26%)	79 %	22
Grain	Strzegom Pilzneński	1.3 kg (67.7%)	80 %	4
Grain	Strzegom Barwiący	0.05 kg (2.6%)	68 %	1300
Grain	Castlemalting Crystal	0.07 kg (3.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12.1 %
Boil	Sybilla	10 g	5 min	5.2 %