

## irish red ale

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- Gravity **11.6 BLG**
- ABV ---
- IBU **22**
- SRM **28.6**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.4 kg (81.8%)	81 %	6
Grain	Caramel/Crystal Malt - 10L	0.63 kg (11.7%)	75 %	20
Grain	Jęczmień palony	0.35 kg (6.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling cross	25 g	60 min	6 %
Boil	Fuggles	25 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us=04	Ale	Dry	10 g	---