

# Irish Red Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **13.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (63.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.6 kg (17.3%)	79 %	22
Grain	Karmelowy Czerwony	0.4 kg (11.6%)	75 %	59
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.8%)	75 %	30
Grain	Jęczmień palony	0.06 kg (1.7%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	100 ml	Wyeast Labs