

# Irish Red Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **11.5**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (68.6%)	80 %	5
Grain	Weyermann Monachijski typ I	1 kg (19.6%)	79 %	17
Grain	Weyermann - Carared	0.4 kg (7.8%)	75 %	45
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985

przy ostatniej przerwie

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	55 min	7.4 %
Boil	East Kent Goldings	30 g	15 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min