

Irish Red Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **15.6**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (61%)	80 %	4
Grain	Viking Red Ale	1 kg (15.2%)	70 %	70
Grain	Viking Cookie	1 kg (15.2%)	70 %	50
Grain	Karmelowy Czerwony	0.5 kg (7.6%)	75 %	59
Grain	Jęczmień palony	0.06 kg (0.9%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Aroma (end of boil)	Styrian Golding	20 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Finning	Mech Irlandzki	5 g	Boil	15 min

Notes

- Burzliwa - 6-8 dni
Cicha w kegu - 10 dni

Jęczmień Palony dodać w temp. 78C.
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