

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.
Nov 8, 2021, 8:47 AM