

# Irish Red Ale

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- Gravity **13.8 BLG**
- ABV ---
- IBU **25**
- SRM **12.9**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Muntons - Whole Pale Venture 3,4-5,2 EBC	4.5 kg (89.6%)	81 %	4.5
Grain	Weyermann - Carared	0.25 kg (5%)	75 %	45
Grain	Weyermann - Carafa I Special	0.07 kg (1.4%)	70 %	900
Grain	Weyermann pszeniczny jasny	0.2 kg (4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.2 %
Boil	East Kent Goldings	15 g	30 min	5.2 %
Boil	East Kent Goldings	10 g	15 min	5.2 %

## Extras

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