

# Irish red Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **9.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70.7%)	80 %	5
Grain	Weyermann - Carared	0.4 kg (8.1%)	75 %	45
Grain	Strzegom Monachijski typ I	1 kg (20.2%)	79 %	16
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	5 min	10 %
Boil	Kent Goldings	30 g	40 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	gęstwa

## Notes

- jęczmień palony dać w 76 stopniach, przed filtacją.  
*Mar 7, 2024, 12:25 PM*