

# Irish Red Ale na wesele Krima

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **10**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt       | 8 kg (69%)     | 80 %  | 5    |
| Grain | Carared                    | 1 kg (8.6%)    | 75 %  | 39   |
| Grain | Strzegom Monachijski typ I | 2.5 kg (21.6%) | 79 %  | 16   |
| Grain | Jęczmień palony            | 0.1 kg (0.9%)  | 55 %  | 1100 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Challenger      | 40 g   | 50 min | 8.3 %      |
| Boil    | Styrian Golding | 50 g   | 20 min | 4.2 %      |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 22 g   | Danstar    |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g   | Boil    | 15 min |