

# irish red ale o co chodzi

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **13.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **67 C**, Time **80 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **80 min** at **67C**
- Keep mash **30 min** at **73C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (67.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (7.5%)	79 %	22
Grain	Caraamber	0.4 kg (6%)	75 %	59
Grain	Carared	0.6 kg (9%)	75 %	39
Grain	Caramunich® typ I	0.3 kg (4.5%)	73 %	80
Grain	Strzegom Karmel 300	0.3 kg (4.5%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.04 kg (0.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Challenger	5 g	0 min	7 %
Boil	Challenger	10 g	10 min	7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - Irish Ale	Ale	Liquid	200 ml	---