

# Irish Red Ale OK

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- Gravity **14.4 BLG**
- ABV ---
- IBU **29**
- SRM **13.1**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (65%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.1%)	79 %	16
Grain	Strzegom Pale Ale	0.25 kg (4.1%)	79 %	6
Grain	Weyermann - Caraamber	0.5 kg (8.1%)	75 %	65
Grain	Weyermann - Carared	0.5 kg (8.1%)	75 %	45
Grain	Caramunich Malt	0.2 kg (3.3%)	71.7 %	110
Grain	Aromatic Malt	0.2 kg (3.3%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Challenger	20 g	30 min	7 %
Boil	Challenger	15 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 1084 irish ale	Ale	Liquid	10 ml	---

## Notes

- glukoza 3g/but  
*Mar 23, 2016, 11:46 AM*