Irish Red Ale z piwoszarni

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **13**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(44.4%)*	80 %	4
Grain	Strzegom Pilzneński	1 kg *(22.2%)*	81 %	4
Red ale Viking malt				
Grain	Strzegom Pilzneński	1 kg *(22.2%)*	80 %	4
Grain	Strzegom Karmel 300	0.5 kg *(11.1%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	0	0 g	60 min	1.1 %
Aroma (end of boil)	Sybilla	50 g	15 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.