

# Islay Red Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **14.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.4 kg (77.7%)	83 %	6
Grain	Casle Malting Whisky Nature	0.28 kg (9.1%)	85 %	4
Grain	Bestmalz Red X	0.15 kg (4.9%)	79 %	70
Grain	Caramel/Crystal Malt - 40L	0.17 kg (5.5%)	74 %	100
Grain	Brown Malt (British Chocolate)	0.04 kg (1.3%)	70 %	450
Grain	Weyermann - Chocolate Rye	0.05 kg (1.6%)	20 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	250 ml	Fermentum Mobile