

Leprechaun Dearg

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **15.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **1 min** at **80C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (53.8%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%) | 79 % | 19 |
| Grain | Karmelowy Pszeniczny Strzegom | 1 kg (15.4%) | 79 % | 125 |
| Grain | Karmelowy Czerwony | 0.5 kg (7.7%) | 75 % | 50 |
| Grain | Viking melanoidynowy | 0.5 kg (7.7%) | 75 % | 70 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |