

Rocky Road to Dublin

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **12.9**
- 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 **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (68.6%) | 80 % | 5 |
| Grain | red ale viking malt | 0.5 kg (9.8%) | 80 % | 60 |
| Grain | Monachijski | 1 kg (19.6%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.1 kg (2%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 35 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Notes

- palone ziarno jęczmienia dodać na sam koniec, po dogrzeniu do 76-77 stopni.
Apr 22, 2023, 1:40 PM