

## Test 2/1

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **12.7**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **64 liter(s)**
- Trub loss **0 %**
- Size with trub loss **64 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **64.6 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **75.6 liter(s)**
- Total mash volume **89.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **75.6 liter(s)** of strike water to **65.9C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **64.6 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński            | 6 kg (42.9%) | 81 %  | 4   |
| Grain | Rahr - Red Wheat Malt | 3 kg (21.4%) | 85 %  | 89  |
| Grain | Bestmalz Red X        | 5 kg (35.7%) | 79 %  | 30  |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Cashmere | 50 g   | 60 min | 8 %        |
| Whirlpool | Cashmere | 50 g   | 5 min  | 8 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04  | Ale  | Dry  | 11 g   | Fermentis  |