

# Irish Red Ale w/g Doroty Chrapek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **10.8**

## 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 **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (70.7%) | 85 %  | 7    |
| Grain | Weyermann - Carared       | 0.4 kg (8.1%)  | 75 %  | 45   |
| Grain | Monachijski               | 1 kg (20.2%)   | 80 %  | 16   |
| Grain | Jęczmień palony           | 0.05 kg (1%)   | 55 %  | 1300 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Challenger      | 30 g   | 55 min | 7 %        |
| Boil    | Styrian Golding | 50 g   | 20 min | 3.6 %      |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 20 min |