

Irlandzka czerwien

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- SRM **10.3**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

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

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (42.1%)	80 %	5
Grain	Viking Red Ale	1 kg (21.1%)	80 %	80
Grain	Viking Munich Malt	1 kg (21.1%)	78 %	18
Grain	Viking Karmel 50	0.5 kg (10.5%)	80 %	50
Grain	Rice, Flaked	0.25 kg (5.3%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	East Kent Goldings	20 g	20 min	5.1 %
Whirlpool	East Kent Goldings	20 g	0 min	5.1 %

Extras

Type	Name	Amount	Use for	Time
Spice	Hibiskus	50 g	Boil	20 min

Notes

- <https://www.dafont.com/celtic-garamond-2nd.font>
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