Irish Red Ale Cieszyńskie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **9.7**
- 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 **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.3 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 kg *(65.9%)*	80 %	5
Grain	Strzegom Monachijski typ II	1 kg *(22%)*	79 %	22
Grain	Carared	0.5 kg *(11%)*	75 %	39
Grain	Jęcznień prażony	0.05 kg *(1.1%)*	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	23 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Zadane w 17°C				

Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	100 g	Bottling	---

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- - woda 14l do zacierania, wysładzanie do 24l. Planowane końcowe 20l o ekstrakcie 12 BLG

http://www.zwrotnica.com.pl/2020/03/irish-red-ale-piekno-tkwi-w-prostocie.html
Sep 24, 2022, 2:15 AM