

- Gravity **13.3 BLG**
- ABV ---
- IBU **27**
- SRM **11.1**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.1 kg (92.7%)	80 %	7
Grain	Caramel/Crystal Malt - 20L	0.17 kg (3.1%)	75 %	39
Grain	Caramel/Crystal Malt - 120L	0.17 kg (3.1%)	72 %	236
Grain	Black Barley (Roast Barley)	0.06 kg (1.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	55 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	120 ml	---