

IRA - 08 - 6%

Author: SK

Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.55
Color : 14 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 14.7 °P
Original Gravity : 15 °P
Final Gravity : 3.9 °P

Fermentables (10.3 kg)

6 kg - Pilsen Malt 1.8 SRM (58.3%)
2 kg - Red X 15 SRM (19.4%)
1 kg - Caramel Amber 35.5 SRM (9.7%)
1 kg - Caramel Pils 2.5 SRM (9.7%)
300 g - Special X 180 SRM (2.9%)

Hops (200 g)

60 min - 50 g - Fuggle - 4.6% (12 IBU)
40 min - 50 g - Fuggle - 4.6% (11 IBU)
12 min - 100 g - Fuggle - 4.6% (10 IBU)

Miscellaneous

Mash - 5 ml - Lactic Acid 80%
15 min - Boil - 0.5 g - Servomyces

Yeast

28 g - Lallemend (LalBrew) Nottingham Yeast

Brew Monk 40L

Batch Size : 40 L
Boil Size : 46 L
Post-Boil Vol : 44.79 L

Mash Water : 34.52 L
Sparge Water : 22 L
Sparge Water Temp : 76 °C
Boil Time : 60 min
Total Water : 56.52 L

Brewhouse Efficiency: 75.3%
Mash Efficiency: 80.9%



14 SRM

Mash Profile

High fermentability plus mash out
65 °C - 50 min - Mash 1
67 °C - 15 min - Mash 2
72 °C - 10 min - Mash 3
77 °C - 0 min - Mash Out

Fermentation Profile

Ale
18 °C - 7 days - Primary
18 °C - 5 days - Secondary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: