

# Batch #2 - 25 ОКТ. 2019 г.

Brewfather

www.brewfather.app

## Kilkenny clone - 4.2%

### Irish Red Ale

Brewer: Alexander Bondarenko

Type: All Grain

IBU : 23 (Tinseth)  
Color : 26 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 10.2 °P  
Original Gravity : 11.3 °P  
Final Gravity : 3.6 °P

### Fermentables (4.77 kg)

3 kg - Pale Malt 6.5 EBC (62.9%)  
700 g - Carared 47.5 EBC (14.7%)  
700 g - Wheat Malt Pale 3.9 EBC (14.7%)  
300 g - Oats, Flaked 2 EBC (6.3%)  
70 g - Chateau Roasted Barley 1200 EBC (1.5%)

### Hops (51.1 g)

60 min - 14.6 g - East Kent Goldings (EKG) -...  
40 min - 15.7 g - Styrian Goldings - 5.4% (8...  
20 min - 10.4 g - Styrian Goldings - 5.4% (4...  
10 min - 10.4 g - Styrian Goldings - 5.4% (2...

### Miscellaneous

10 min - Boil - 1.043 items - Whirlfloc

### Yeast

1 pkg - Lallemand Nottingham Yeast

### Grainfather

Batch Size : 24 L  
Boil Size : 28.52 L  
Post-Boil V.: 25.52 L  
Boil Time : 60 min

Mash Water : 20.2 L  
Sparge Water: 13.57 L @ 75 °C  
Total Water : 33.77 L

Brewhouse Efficiency: 73.5%  
Mash Efficiency : 75%

### Mash Profile

High fermentability plus mash out  
68 °C - 60 min - Temperature  
75 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
20 °C - 14 days - Primary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



26 EBC