

Irish Red Ale

Irish Red Ale (9 D)

Type: All Grain**Batch Size:** 6.00 gal**Boil Size:** 7.00 gal**Boil Time:** 60 min**End of Boil Vol:** 6.00 gal**Final Bottling Vol:** 5.75 gal**Fermentation:** Ale, Single Stage**Date:** 30 Jan 2014**Brewer:** David Kirsten**Asst Brewer:** Robert Billany**Equipment:** Brew Pot (10 Gallon) and Igloo Cooler (10 Gal)**Efficiency:** 70.00 %**Est Mash Efficiency:** 72.9 %**Taste Rating:** 30.0**Taste Notes:**

Prepare for Brewing

- Create a yeast starter with 1000.0 ml of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.73 gal

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs 4.0 oz	Maris Otter (Crisp) (4.0 SRM)	Grain	1	90.9 %
6.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2	3.0 %
6.0 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	3	3.0 %
6.0 oz	Roasted Barley (300.0 SRM)	Grain	4	3.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16.47 qt of water at 164.1 F	153.0 F	60 min

- Batch sparge with 2 steps (0.99gal, 3.63gal) of 168.0 F water
- Add water to achieve boil volume of 7.00 gal
- Estimated pre-boil gravity is 1.048 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.25 oz	Goldings, East Kent [5.00 %] - Boil 60.0 min	Hop	5	19.3 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	6	-

- Estimated Post Boil Vol: 6.00 gal and Est Post Boil Gravity: 1.054 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 6.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Irish Ale (Wyeast Labs #1084) [124.21 ml]	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.054 SG)
- Measure Actual Batch Volume _____ (Target: 6.00 gal)
- Add water if needed to achieve final volume of 6.00 gal

Fermentation

- 30 Jan 2014 - Primary Fermentation (14.00 days at 66.0 F ending at 66.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 13 Feb 2014 - Carbonation: Keg with 10.10 PSI
- Age beer for 30.00 days at 40.0 F
- 15 Mar 2014 - Drink and enjoy!

Notes