

Reynard - 4.5%

Irish Red Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.51
Colour : 23 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.044
Total Gravity : 1.046
Final Gravity : 1.012

Fermentables (1.1 kg)
800 g - Red X 30 EBC (72.7%)
^ The Malt Miller (UK) MAL-00-020
300 g - Maris Otter Pale Ale Malt 5.9 EBC (27...
^ Brouwstore (NL)
25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (20 g)
30 min - 5 g - Bramling Cross - 7% (14 IBU)
^ The Malt Miller (UK) HOP-04-004
10 min - 5 g - Bramling Cross - 7% (7 IBU)
^ The Malt Miller (UK) HOP-04-004

Hop Stand
10 min hopstand @ 80 °C
10 min - 10 g - Bramling Cross - 7% (3 IBU)
^ The Malt Miller (UK) HOP-04-004

Miscellaneous
Mash - 0.63 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.32 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 3.3 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.64 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
60 min - Boil - 0.15 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL) 125.249.1
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20
Bottling - 15 items - 33 cl Steinie bottle (s...
^ Brouwstore (NL) 017.500.0

Yeast
0.5 pkg - Mangrove Jack's Empire Ale Yeast M15
^ The Malt Miller (UK) YEA-02-036

01 Brouwpunt 5L (60min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.3 L
Sparge Water : 5.64 L
Boil Time : 60 min
Total Water : 8.94 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
04 High fermentability (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
19 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
19 °C - 14 days - Carbonation
19 °C - 28 days - Conditioning

Water Profile
NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7
Mash pH: 5.28
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: