

## Bad Santa - 5.3%

Irish Red Ale

Author: Jon Finch / The Malt Miller

Type: All Grain

IBU : 29 (Tinseth)  
 BU/GU : 0.52  
 Colour : 22 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.042  
 Original Gravity : 1.055  
 Final Gravity : 1.015

Fermentables (1.37 kg)

1.067 kg - Extra Pale Maris Otter 3.1 EBC (77...  
 ^ The Malt Miller (UK) MAL-00-040  
 99 g - Caramalt 29.5 EBC (7.2%)  
 ^ The Malt Miller (UK) MAL-01-014  
 99 g - Caramunich I 101 EBC (7.2%)  
 99 g - Munich Malt 24 EBC (7.2%)  
 ^ The Malt Miller (UK) MAL-00-027  
 5 g - Black Malt 1340 EBC (0.4%)  
 ^ The Malt Miller (UK) MAL-

Hops (7.7 g)

60 min - 7.7 g - Northern Brewer (T90) - 7.8%...  
 ^ The Malt Miller (UK) HOP-06-003

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.27 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.65 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.93 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.93 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 60 min - Boil - 103.158 g - Maple syrup  
 20 min - Boil - 0.884 items - Cinnamon Stick  
 20 min - Boil - 0.295 items - Vanilla bean  
 Secondary - 73.684 ml - Cherry Extract  
 ^ After two weeks.

Yeast

0.3 pkg - White Labs Irish Ale Yeast WLP004

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.11 L  
 Sparge Water : 5.08 L  
 Boil Time : 60 min  
 Total Water : 9.19 L

22 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale  
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))...  
 Ca 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 1

Mash pH 5.38

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:

### Recipe Notes

Target: ABV = 6.7 % IBU = 23.4, EBC = 26.1, OG = 1.064, FG = 1.013.

<https://www.themaltmiller.co.uk/product/bad-santa-jon-finch/>

Cherry Extract - after 2 weeks fermentation, Cherry extract can be sourced from Amazon or from Health

# Bad Santa



[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Food stores, also a Polish supermarket/food store or Tesco World Food aisle.