

26 EBC

Shepherd Neame - Late Red - 4.5%

01 Brouwpunt 5L (60min) (rev 4) Irish Red Ale Author: brew sheet

Type: All Grain

IBU : 22 (Tinseth)

BU/GU : 0.49 Colour : 26 EBC Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027 : 1.044 Original Gravity Final Gravity : 1.010

Fermentables (1.07 kg)

722 g - Pale Ale Malt 5.5 EBC (67.7%) ^ The Malt Miller (UK) MAL-00-042

187 g - 10 min - Boil - Glucomalt 331 10ppm 3...

^ Tereos (UK) 2042045

157 g - Crystal Malt 175 EBC (14.7%)

^ Brouwstore (NL)

Hops (21 g)

30 min - 6 g - Cascade (T90) - 7.5% (20 IBU)

^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand

30 min hopstand @ 80 °C

30 min - 5 g - East Kent Goldings - 5.4% (2 IBU)

^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Dry Hops

14 days - 10 g - Cascade (T90) - 7.5%

^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 1.5 g - Calcium Chloride (CaCl2) 33 % 33%

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.73 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.75 g - Gypsum (CaSO4)

^ The Malt Miller (UK) CHE-03-004

Batch Size : 5.6 L Boil Size : 7.76 L

Post-Boil Vol : 5.96 L

: 2.64 L Mash Water Sparge Water : 6.08 L

Boil Time : 60 min Total Water : 8.72 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)

72.1 °C - Strike Temp

66 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning

18 °C - 10 days - Primary

21 °C - 4 days - Diacetyl rest

18 °C - 14 days - Carbonation

18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 46 Mg 2 Na 36 Cl 92 SO 52 HCO 17

SO/Cl ratio: 0.6

Mash pH: 5.25 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 = 4.5 %.

Do not dry hop the Cascade hops, add them in during packaging.

Hop bill is estimated based on incomplete brewery sheet and taste buds.

Shepherd Neame - Late Red



Recipe Notes

Yeast is unknown.