

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 CO2-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 (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.27 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.65 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.93 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.93 g - Gypsum (CaSO4)
^ 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...
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

Recipe Notes

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