

## 30 Reynard - 4.5%

### Irish Red Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 25 (Tinseth)  
 Colour : 23 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034  
 Post-Boil Gravity : 1.044  
 Original 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...  
 ^ The Malt Miller (UK) MAL-00-036  
 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% (8 IBU)  
 ^ The Malt Miller (UK) HOP-04-004

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 10 g - Bramling Cross - 7% (3 IBU)

### Miscellaneous

Mash - 0.45 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.11 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Sparge - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Sparge - 1.02 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 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 - 0.06 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 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%



23 EBC

### Mash Profile

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

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary  
 20 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 95 Mg 15 Na 68 Cl 92 SO 200

SO/Cl ratio: 2.2

Mash pH: 5.34

Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

## 30 Reynard

### Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).