

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 (1.13 kg)

800 g - Red X 30 EBC (71.1%)
 300 g - Maris Otter Pale Ale Malt 5.9 EBC (26...
 25 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (20 g)

30 min - 5 g - Bramling Cross - 7% (14 IBU)
 10 min - 5 g - Bramling Cross - 7% (8 IBU)

Hop Stand

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

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 Mash - 0.54 g - Epsom Salt (MgSO4)
 Mash - 0.4 ml - Lactic Acid 80% 80%
 Mash - 3 items - pH paper strips 5.2 - 6.8
 60 min - Boil - 0.15 g - Lipohop K
 10 min - Boil - 1 g - Irish Moss
 10 min - Boil - 0.06 g - Lallemand Servomyces
 10 min - Boil - 1 items - Wort Chiller
 Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Mangrove Jack's Empire Ale Yeast M15

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 3.3 L
 Sparge Water : 4 L

Boil Time : 60 min
 Top-Up Water : 1.64 L
 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

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

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9
 Mash pH: 5.42

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:



23 EBC

Recipe Notes

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