

14 Reynard - 4.5%

Irish Red Ale

Author: My Plonk Beer

Type: All Grain

IBU : 26 (Tinseth)
Color : 23 EBC
Carbonation : 2.4 CO₂-vol

Pre-Boil Gravity : 1.029
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% (15 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 - 0.18 g - Baking Soda (NaHCO₃)
Mash - 5.99 ml - Calcium Chloride (CaCl₂) 33...
Mash - 0.18 g - Canning Salt (NaCl)
Mash - 0.09 g - Epsom Salt (MgSO₄)
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 1 items - Wort Chiller
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Mangrove Jack's Empire Ale Yeast M15

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 9.16 L
Post-Boil V.: 5.96 L

Mash Water : 3.3 L
Sparge Water: 4 L
Boil Time : 60 min
Top-Up Water: 3.04 L
Total Water : 10.34 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-Q1 WQR) (Am...
Ca 113 Mg 10 Na 79 Cl 138 SO 48

SO/Cl ratio: 0.4
Mash pH : 5.32

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:

Recipe Notes

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