

Irish Red

Irish Red Ale (15 A)

Type: All Grain
Batch Size: 12.00 gal
Boil Size: 14.04 gal
Boil Time: 60 min
End of Boil Vol: 13.54 gal
Final Bottling Vol: 10.00 gal
Fermentation: Ale, Two Stage

Date: 26 Sep 2018
Brewer:
Asst Brewer:
Equipment: Eddys 26 Gallon
Efficiency: 77.00 %
Est Mash Efficiency: 83.4 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
28 lbs	CHÂTEAU PILSEN 2RS (1.5 SRM)	Grain	1	90.3 %	2.19 gal
2 lbs	Crystal Rye Malt (Thomas Fawcett) (80.0 SRM)	Grain	2	6.5 %	0.16 gal
1 lbs	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	3	3.2 %	0.08 gal
1.50 oz	Fuggles [4.50 %] - Boil 60.0 min	Hop	4	8.8 IBUs	-
1.50 oz	Styrian Goldings [5.40 %] - Boil 60.0 min	Hop	5	10.5 IBUs	-
1.50 oz	Fuggles [4.50 %] - Boil 15.0 min	Hop	6	4.4 IBUs	-
3.6 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.073 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 7.7 %
Bitterness: 23.7 IBUs
Est Color: 13.5 SRM

Measured Original Gravity: 1.089 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 10.6 %
Calories: 304.4 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 7.07 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.58
Measured Mash PH: 5.20

Total Grain Weight: 31 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 43.55 qt of water at 162.4 F	152.0 F	60 min

Sparge: Batch sparge with 2 steps (Drain mash tun , 7.12gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes