

Ruabeoir Red Ale - 5.3%

American Amber Ale

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Type: All Grain

IBU : 19 (Tinseth)
 BU/GU : 0.34
 Colour : 50 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.055
 Final Gravity : 1.015

Fermentables (1.36 kg)

1.23 kg - Pale Ale Malt 5.5 EBC (90.7%)
 ^ The Malt Miller (UK) MAL-00-042
 42 g - Extra Dark Crystal Malt 400 EBC (3.1%)
 ^ The Malt Miller (UK) MAL-01-004
 42 g - Extra Light Crystal Malt 100 EBC (3.1%)
 ^ The Malt Miller (UK) MAL-01-031
 42 g - Roasted Barley 1300 EBC (3.1%)
 ^ The Malt Miller (UK) MAL-02-007

Hops (7.9 g)

60 min - 7.9 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.38 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

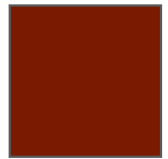
Yeast

0.6 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 : 4.07 L
 Sparge Water : 5.11 L
 Boil Time : 60 min
 Total Water : 9.18 L



50 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

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

Mash pH: 5.4

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 = 5.2 %, IBU = 25, EBC = 33.5, OG = 1.054, FG = 1.014.
<https://www.homebrewersassociation.org/homebrew-recipe/ruabeoir/>
 White Labs WLP004 Irish Ale, Wyeast 1084 Irish Ale, or Fermentis Safale US-05.