

Bad Santa - 5.3%

Irish Red Ale

Author: The Malt Miller / Jon Finch

Type: All Grain

IBU : 29 (Tinseth)
 Colour : 23 EBC
 Carbonation : 2.4 CO2-vol

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

Fermentables (1.37 kg)

1.067 kg - Extra Pale Maris Otter 3.1 EBC (77...
 ^ The Malt Miller (UK) MAL-00-040
 99 g - Caramalt 29.5 EBC (7.2%)
 ^ The Malt Miller (UK) MAL-01-014
 99 g - Caramunich I 101 EBC (7.2%)
 99 g - Munich Malt 24 EBC (7.2%)
 ^ The Malt Miller (UK) MAL-00-027
 5 g - Black Malt 1340 EBC (0.4%)
 ^ The Malt Miller (UK) MAL-

Hops (7.7 g)

60 min - 7.7 g - Northern Brewer (T90) - 7.8%...
 ^ The Malt Miller (UK) HOP-06-003

Miscellaneous

Mash - 1.26 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.9 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 103.158 g - Maple syrup
 20 min - Boil - 0.884 items - Cinnamon Stick
 20 min - Boil - 0.295 items - Vanilla bean
 Secondary - 73.684 ml - Cherry Extract
 ^ After two weeks.

Yeast

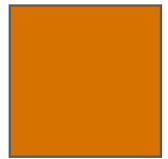
0.3 pkg - White Labs Irish Ale Yeast WLP004

01 Brouwpunt 5L (60min) (rev 4)

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

Mash Water : 4.11 L
 Sparge Water : 5.08 L
 Boil Time : 60 min
 Total Water : 9.19 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



23 EBC

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 57 Mg 19 Na 67 Cl 100 SO 82

SO/Cl ratio: 0.8
 Mash pH: 5.42

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 = 6.7 %, IBU = 23.4, EBC = 26.1, OG = 1.064, FG = 1.013.
<https://www.themaltmiller.co.uk/product/bad-santa-jon-finch/>
 Cherry Extract - after 2 weeks fermentation, Cherry extract can be sourced from Amazon or from Health Food stores, also a Polish supermarket/food store or Tesco World Food aisle.