

## First Up - 4.3%

### Irish Red Ale

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 23 (Tinseth)  
 BU/GU : 0.53  
 Colour : 34 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.044  
 Final Gravity : 1.011

### Fermentables (1.15 kg)

973 g - Maris Otter Malt 6 EBC (84.4%)  
 ^ Lot # 2500001777621  
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1  
 112 g - Munich Malt 15 EBC (9.7%)  
 ^ Brouwmaatje (NL) 051.043.8/1  
 49 g - Crystal Medium 175 EBC (4.3%)  
 ^ The malt Miller (UK) MAL-01-035  
 19 g - 30 min - Steep - Roasted Barley 1600 E...  
 ^ The Malt Miller (GB) MAL-02-018

### Hops (6.6 g)

60 min - 4.1 g - Northdown - 8.5% (18 IBU)  
 15 min - 2.5 g - Northdown - 8.5% (5 IBU)

### Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.63 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.18 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.33 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Wyeast Labs Irish Ale 1084  
 ^ Brouwmaatje (NL) BM-BL.050.150.2

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

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

Mash Water : 3.4 L  
 Sparge Water : 5.57 L  
 Boil Time : 60 min  
 Total Water : 8.97 L



34 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 19 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 19 °C - 14 days - Carbonation  
 19 °C - 28 days - Conditioning

### Water Profile

02 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: 5.37

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 = 4.4 %, IBU = 23, OG = 1.044, FG = 1.010.