

# 15B102019 - Irish Red Ale - v.1.0

Irish Red Ale (9 D)

**Type:** 100% Grão  
**Batch Size:** 26,50 l  
**Boil Size:** 33,66 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 30,16 l  
**Final Bottling Vol:** 24,00 l  
**Fermentation:** Irish Red Ale (15B)  
**Taste Notes:**

**Date:** 19 Oct 2019  
**Brewer:** Varistelo's Beer  
**Asst Brewer:**  
**Equipment:** BIAB 20 Litros v11  
**Efficiency:** 65,00 %  
**Est Mash Efficiency:** 71,1 %  
**Taste Rating:** 30,0



## Ingredientes

Qtd	Nome	Tipo	#	%/IBU
5,20 kg	Pale Malt, Golden Promise (Thomas Fawcett) (5,9 EBC)	Grão	1	88,0 %
0,30 kg	Caraaroma (Weyermann) (350,7 EBC)	Grão	2	5,1 %
0,20 kg	Caramunich III (Weyermann) (139,9 EBC)	Grão	3	3,4 %
0,15 kg	Carared (39,4 EBC)	Grão	4	2,5 %
0,06 kg	Chateau Chocolat (900,0 EBC)	Grão	5	1,0 %
15,00 g	Target [11,00 %] - Fervura 60,0 min	Lúpulo	6	15,9 IBUs
10,00 g	Mt. Hood [6,00 %] - Fervura 20,0 min	Lúpulo	7	3,5 IBUs
40,00 g	Mt. Hood [6,00 %] - Fervura 0,0 min	Lúpulo	8	0,0 IBUs
1,0 pkg	English Ale (Levteck #TeckBrew 07 )	Levedura	9	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,045 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 4,4 %  
**Bitterness:** 19,4 IBUs  
**Est Color:** 32,1 EBC

**Measured Original Gravity:** 1,044 SG  
**Measured Final Gravity:** 1,009 SG  
**Actual Alcohol by Vol:** 4,6 %  
**Calories:** 406,8 kcal/l

## Mash Profile

**Mash Name:** BIAB RAMPAS RED ALE (15B)  
**Sparge Water:** 0,00 l  
**Sparge Temperature:** 75,0 C  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 5,91 kg  
**Grain Temperature:** 25,0 C  
**Tun Temperature:** 25,0 C  
**Mash PH:** 5,20

## Passos da Mostura

Nome	Descrição	Temperatura	Tempo
ALFA	Adicionar 4,17 l de água e aqueça até 63,0 C por 10 min	63,0 C	40 min
Sacarificação Beta	Adicionar 33,11 l de água e aqueça até 68,0 C por 35 min	68,0 C	25 min
MashOut	Aqueça até 75,0 C por 15 min	75,0 C	10 min

**Sparge:** Remover grãos, e preparar para fervura do mosto

**Mash Notes:** Remover Grão, lavar com água que foi diminuída do início da Sacarificação (Geralmente 5 Litros) e preparar para a Fervura

## Carbonation and Storage

**Carbonation Type:** Garrafa  
**Pressure/Weight:** 141,17 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Irish Red Ale (15B)

**Volumes of CO2:** 2,3  
**Carbonation Used:** Engarrafar com 141,17 g  
 Corn Sugar  
**Age for:** 15,00 days  
**Storage Temperature:** 2,0 C

## Notes

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