

# Irish Red Ale AG (Dry)

Irish Red Ale (15 A)

**Type:** All Grain  
**Batch Size:** 5.25 gal  
**Boil Size:** 6.73 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.73 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 02 Jul 2011  
**Brewer:** Kit  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 71.2 %  
**Taste Rating:** 35.0



## Taste Notes:

Prepare for Brewing

- Create a yeast starter with 1.00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.45 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Malt, Golden Promise (Thomas Fawcett) (...)	Grain	1	81.6 %
1 lbs	Carared (Weyermann) (24.0 SRM)	Grain	2	8.2 %
12.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	6.1 %
4.0 oz	Acid Malt (3.0 SRM)	Grain	4	2.0 %
4.0 oz	Roasted Barley (Briess) (300.0 SRM)	Grain	5	2.0 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.08 gal of water at 162.9 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.37gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.048 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0...	Hop	6	17.5 IBUs
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0...	Hop	7	8.7 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.059 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 5.25 gal

### Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23....	Yeast	8	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.059 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)  
 Add water if needed to achieve final volume of 5.25 gal

### Fermentation

- 02 Jul 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)  
 09 Jul 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.015 SG)  
 Date Bottled/Kegged: 16 Jul 2011 - Carbonation: Bottle with 4.20 oz Corn Sugar  
 Age beer for 30.00 days at 65.0 F  
 15 Aug 2011 - Drink and enjoy!

### Notes