

Irish Red

Category: 9 - Scottish and Irish Ale
Subcategory: D - Irish Red Ale







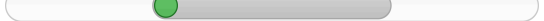
Author: Tyler Ward

Kettle Volume: 12.46 gal @ 212 °F (1.062) Efficiency: 78.0%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 11 gal @ 68 °F (1.067)

Ingredients:

1.0 tsp Irish Moss - added during boil, boiled 10 m
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m
22.5 lb (83.3%) Maris Otter Malt; Bairds Malt - added during mash
1.5 lb (5.6%) Caramel Malt 60L; Briess - added during mash
1.5 lb (5.6%) Caramel Malt 120L; Briess - added during mash
1.5 lb (5.6%) Roasted Barley; Pauls Malt - added during mash
2 oz (100.0%) East Kent Goldings (5.0%) - added during boil, boiled 60 m

Style:

Recipe	Guideline	
Original Gravity: 1.067	1.044 - 1.060	
Terminal Gravity: 1.017	1.010 - 1.014	
Color: 29.66 SRM	9.0 - 18.0	
Alcohol: 6.65%	4.0% - 6.0%	
Bitterness: 17.0	17.0 - 28.0	

Analysis:

Efficiency: 78.0%
Kettle Gravity: 1.062
Original Gravity: 1.067

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.8%	Alcohol: 18.74 g	129.28 kcal
Terminal Extract: 1.017	1.026	Carbs: 23.47 g	89.17 kcal
		Protein: 1.64 g	6.57 kcal
% Alcohol: 6.65% ABV	5.19% ABW		Total: 225.02 kcal