

Irish Red Ale



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

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Kettle Volume: 6.21 gal @ 212 °F (1.044) Efficiency: 80%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 5 gal @ 68 °F (1.053)

Ingredients:

1.0 tsp Irish Moss - added during boil, boiled 10 m
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m
8.25 lb (83.5%) Maris Otter; Crisp - added during mash
6 oz (3.8%) Caramel Malt 40L; Briess - added during mash
6 oz (3.8%) Caramel Malt 120L; Briess - added during mash
6 oz (3.8%) Roasted Barley - added during mash
1.25 oz (100.0%) East Kent Goldings (5.0%) - added during boil, boiled 60 m
.5 lb (5.1%) Rice Hulls - added during mash

Style:

Recipe	Guideline	
Original Gravity: 1.053	1.044 - 1.060	
Terminal Gravity: 1.013	1.010 - 1.014	
Color: 19.12 SRM	9.0 - 18.0	
Alcohol: 5.21%	4.0% - 6.0%	
Bitterness: 23.4	17.0 - 28.0	

Analysis:

Efficiency: 80%
Kettle Gravity: 1.044
Original Gravity: 1.053

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.1%	Alcohol: 14.67 g	101.25 kcal
Terminal Extract: 1.013	1.021	Carbs: 18.38 g	69.83 kcal
		Protein: 1.29 g	5.15 kcal
% Alcohol: 5.21% ABV	4.08% ABW		Total: 176.22 kcal