

# #106 Irish Ale

Irish Red Ale (9 D)

**Type:** All Grain  
**Batch Size:** 20,00 l  
**Boil Size:** 24,58 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 20,83 l  
**Final Bottling Vol:** 19,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 10 Sep 2016  
**Brewer:** Thomas Nylander  
 Nørgaard  
**Asst Brewer:**  
**Equipment:** Brouwland gryde  
**Efficiency:** 83,00 %  
**Est Mash Efficiency:** 83,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
3,50 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	88,4 %
0,40 kg	Carared (Weyermann) (47,3 EBC)	Grain	2	10,1 %
0,06 kg	Black (Patent) Malt (985,0 EBC)	Grain	3	1,5 %
8,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	4	15,7 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	5	-
100,00 g	Prima Donna [5,00 %] - Boil 5,0 min	Hop	6	12,3 IBUs
1,0 pkg	British Ale Yeast (Mangrove Jack's #M07)	Yeast	7	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	8	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,051 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 4,9 %  
**Bitterness:** 28,0 IBUs  
**Est Color:** 23,7 EBC

**Measured Original Gravity:** 1,045 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 4,6 %  
**Calories:** 417,6 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 15,55 l  
**Sparge Temperature:** 78,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,61  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 3,96 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15,00 l of water at 71,1 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 2 min	75,6 C	10 min

**Sparge:** Fly sparge with 15,55 l water at 78,0 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12,54 PSI  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

Notes

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