

# #165 Irish Red Ale

Irish Red Ale (9 D)

**Type:** All Grain  
**Batch Size:** 20,00 L  
**Boil Size:** 24,87 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 21,87 L  
**Final Bottling Vol:** 20,00 L  
**Fermentation:** Ale, Single Stage

**Date:** 01 Oct 2022  
**Brewer:** Thomas Nylander Nørgaard  
**Asst Brewer:**  
**Equipment:** Brouwland gryde  
**Efficiency:** 83,00 %  
**Est Mash Efficiency:** 87,1 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,00 kg	Munich I (Weyermann) (14,0 EBC)	Grain	1	89,9 %	2,61 L
0,20 kg	Carared (39,4 EBC)	Grain	2	4,5 %	0,13 L
0,15 kg	Extra Special (Briess) (256,1 EBC)	Grain	3	3,4 %	0,10 L
0,10 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	4	2,2 %	0,07 L
8,00 g	Target [12,17 %] - Boil 60,0 min	Hop	5	10,8 IBUs	-
50,00 g	Hallertau Hersbrucker [3,60 %] - Boil 10,0 min	Hop	6	7,2 IBUs	-
1,0 pkg	BEØIR - Scottish & Irish Ale Yeast (Cross My Loof #)	Yeast	7	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,058 SG  
**Est Final Gravity:** 1,018 SG  
**Estimated Alcohol by Vol:** 5,3 %  
**Bitterness:** 18,0 IBUs  
**Est Color:** 36,1 EBC

**Measured Original Gravity:** 1,054 SG  
**Measured Final Gravity:** 1,020 SG  
**Actual Alcohol by Vol:** 4,5 %  
**Calories:** 517,7 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Full Body  
**Sparge Water:** 17,73 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,44  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 4,45 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 13,61 L of water at 74,7 C	68,9 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 17,73 L water at 75,6 C

**Mash Notes:** Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

## Carbonation and Storage

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

**Volumes of CO2:** 2,3  
**Carbonation Est:** Keg with 12,54 PSI  
**Carbonation (from Meas Vol):** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

## Notes

*Created with BeerSmith*