

# Red Ale

*Irish Red Ale*

**Type:** All Grain

**Batch Size (fermenter):** 25,00 l

**Boil Size:** 29,35 l

**Boil Time:** 90 min

**End of Boil Volume** 26,51 l

**Final Bottling Volume:** 24,50 l

**Fermentation:** Ale, Two Stage

**Taste Notes:**

**Date:** 09-10-2011

**Brewer:** Jesper

**Asst Brewer:**

**Equipment:** 2 X 14 L Suppegryde + Lauter tun

**Brewhouse Efficiency:** 51,00 %

**Est Mash Efficiency** 52,0 %

**Taste Rating(out of 50):** 30,0

## Ingredients

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Amt	Name	Type	#	%/IBU
2,00 kg	Carared (Weyermann) (47,3 EBC)	Grain	2	24,4 %
4,25 kg	Munich I (Weyermann) (14,0 EBC)	Grain	1	51,8 %
30,00 g	Fuggles [4,50 %] - Boil 90,0 min	Hop	6	15,0 IBUs
5,00 g	Fuggles [4,50 %] - Aroma Steep 10,0 min	Hop	7	0,0 IBUs
0,25 kg	Oats, Flaked (2,0 EBC)	Grain	5	3,0 %
0,70 kg	Caramunich I (Weyermann) (100,5 EBC)	Grain	4	8,5 %
1,00 kg	Pilsner (Weyermann) (3,3 EBC)	Grain	3	12,2 %
1,0 pkg	Nottingham Ale Yeast (White Labs #WLP039) [35,49 ml]	Yeast	8	-

## Beer Profile

**Est Original Gravity:** 1,052 SG

**Est Final Gravity:** 1,010 SG

**Estimated Alcohol by Vol:** 5,4 %

**Bitterness:** 15,0 IBUs

**Est Color:** 35,6 EBC

**Measured Original Gravity:** 1,052 SG

**Measured Final Gravity:** 1,010 SG

**Actual Alcohol by Vol:** 5,5 %

**Calories:** 484,7 kcal/l

## Mash Profile

**Mash Name:** Double Infusion, Medium Body

**Sparge Water:** 19,86 l

**Sparge Temperature:** 75,6 C

**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 8,20 kg

**Grain Temperature:** 22,0 C

**Tun Temperature:** 22,0 C

**Mash PH:** 5,50

### Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 19,20 l of water at 55,4 C	50,0 C	30 min
Saccharification	Decoct 8,42 l of mash and boil it	66,7 C	60 min
Mash Out	Decoct 6,74 l of mash and boil it	75,6 C	10 min

**Sparge Step:** Fly sparge with 19,86 l water at 75,6 C

**Mash Notes:** Double step infusion - for medium body beers requiring a protein rest. Used primarily in beers high in unmodified grains or adjuncts.

## Carbonation and Storage

**Carbonation Type:** Bottle

**Pressure/Weight:** 131,13 g

**Keg/Bottling Temperature:** 21,1 C

**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2,3

**Carbonation Used:** Bottle with 131,13 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

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