

Irish Red Ale

A ProMash Recipe Report

BJCP Style and Style Guidelines

09-D Scottish And Irish Ale, Irish Red Ale

Min OG: 1.044 Max OG: 1.060
Min IBU: 17 Max IBU: 28
Min Clr: 9 Max Clr: 18 Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 13.00 Wort Size (Gal): 13.00
Total Grain (Lbs): 22.44
Anticipated OG: 1.052 Plato: 12.96
Anticipated SRM: 13.4
Anticipated IBU: 20.4
Brewhouse Efficiency: 85 %
Wort Boil Time: 70 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
62.4	14.00 lbs.	TF Maris Otter Pale Ale Malt	UK	80.07 3
24.5	5.50 lbs.	Munich Malt(light)	America	71.41 10
6.7	1.50 lbs.	Crystal 60L	America	73.58 60
3.3	0.75 lbs.	Aromatic Malt	Belgium	77.91 25
2.2	0.50 lbs.	Wheat Malt	America	82.23 2
0.8	0.19 lbs.	Roasted Barley	Great Britain	62.76 575

Potential represented as Yield, Fine Grind Dry Basis.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
1.25 oz.	Northern Brewer	Pellet	8.57	20.0	60 min.
0.25 oz.	Fuggle	Pellet	4.20	0.3	5 min.

Extras

Amount	Name	Type	Time
0.50 Tsp	Yeast Nutrient	Other	45 Min.(boil)
0.50 Oz	Irish Moss	Fining	15 Min.(boil)

Yeast

WYeast 1084 Irish Ale

Water Profile

Profile: Irish Red Ale
Profile known for: Mix between Edinburgh and Yorkshire

Calcium(Ca):	118.6 ppm
Magnesium(Mg):	26.4 ppm
Sodium(Na):	57.6 ppm
Sulfate(SO4):	163.0 ppm
Chloride(Cl):	44.6 ppm
biCarbonate(HCO3):	254.2 ppm

pH: 8.34