

Red Irish

Batch Size: 23,00 l
Boil Size: 29,54 l
Boil Time: 60 min
Fermentation: Ale, Single Stage
Alcohol by Vol: 5,2 %
Bitterness: 23,1 IBUs
Color: 33,3 EBC

Equipment: Coobra CB3 2,5 kw
Efficiency: 72,00 %
End of Boil Vol: 26,04 l
Total Grain Weight: 5,62 kg
Final Bottling Vol: 22,00 l
Original Gravity: 1,054 SG
Final Gravity: 1,015 SG
Calories: 427,1 kcal/l



Ingredients

Amt	Name	Type	#	%/IBU
4,90 kg	Pale Ale (8,5 EBC)	Grain	1	87,2 %
0,40 kg	Cara Ruby (50,0 EBC)	Grain	2	7,1 %
0,20 kg	Crystal 150 (170,0 EBC)	Grain	3	3,6 %
0,12 kg	Chocolat (900,7 EBC)	Grain	4	2,1 %
35,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	5	18,3 IBUs
15,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 20,0 min	Hop	6	4,8 IBUs
0,30 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
1,0 pkg	Empire Ale (Mangrove Jack's #M15)	Yeast	8	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,67 l of water at 71,9 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 2 min	76,0 C	10 min

Sparge: Fly sparge with 15,50 l water at 80,0 C

Cool wort to fermentation temperature. Transfer wort to fermenter.
Add water if needed to achieve final volume of 23,00 l

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Empire Ale (Mangrove Jack's #M15)	Yeast	8	-

- Primary fermentation (14,00 days at 20,0 C)
- Secondary fermentation (10,00 days at 18,3 C)
- Age for 7,00 days at 18,3 C

Carbonation Type: Bottle
Weight: 133,82 g
Bottling Temperature: 21,1 C

Carbonation Used: Bottle with 133,82 g Table Sugar
Age for: 30,00 days
Storage Temperature: 20,0 C