

Irish Red

Irish Red Ale (15 A)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 47,03 L
Boil Time: 60 min
End of Boil Vol: 43,23 L
Final Bottling Vol: 39,00 L
Fermentation: Ale, Two Stage

Date: 28 Apr 2019
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 70,00 %
Est Mash Efficiency: 72,6 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
7,10 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	75,5 %	4,63 L
1,00 kg	Carared (Weyermann) (47,3 EBC)	Grain	3	10,6 %	0,65 L
0,90 kg	Amber Malt (125,0 EBC)	Grain	4	9,6 %	0,59 L
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	5	3,2 %	0,20 L
0,10 kg	Roasted Barley (Thomas Fawcett) (1199,7 EBC)	Grain	6	1,1 %	0,07 L
25,00 g	Brewer's Gold, Germany [6,20 %] - Boil 60,0 min	Hop	7	9,9 IBUs	-
80,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 15,0 min	Hop	8	14,4 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	9	-	-
1,0 pkg	Darkness (Imperial Yeast #A10)	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 4,8 %
Bitterness: 24,3 IBUs
Est Color: 32,3 EBC

Measured Original Gravity: 1,053 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 5,2 %
Calories: 499,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 21,45 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,51
Measured Mash PH: 5,22

Total Grain Weight: 9,40 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
Mash In	Add 35,00 L of water at 72,7 C	68,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	10 min

Sparge: Fly sparge with 21,45 L water at 75,6 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: Bottle
Pressure/Weight: 208,73 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 208,73 g Table Sugar
Carbonation (from Meas Vol): Bottle with 219,44 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand = ca. 28L

Temp: 62-72F, 17-22C // Flocculation: Medium // Attenuation: 71-75

Vienna er nok ikke helt oprindeligt, men mon ikke det bliver godt? :-)

"Target a bitterness-to-starting gravity ratio (IBU divided by OG) between 0.4 and 0.6"

EBC problem, hvor er den røde farve?

Style guide siger 17,7 - 27,6.

Red-X er "EBC 28 – 32 EBC"

En New Zelansk malt producent skriver:

"Target a colour between 32 and 37 EBC. We have found this to be the sweet spot for hitting that ruby colour. Too light and your beer will be brown, too dark and your beer will be darker brown."

"Serve the beer in the glass that shows it off the best. Often the red colour will only truly come out in the right glass or lighting conditions. So use that to your advantage. If a beer is a brilliant ruby red in a pilsner glass pouring it into a traditional pint glass could make it appear orange-brown. Try a few options and stick with the best. Sunlight always seems to show off the red better than indoor lighting. It is summer time so lounge out on the patio and drink those red beers in the sun!"

Mon ikke 32 EBC er det rigtige at sigte efter?

Ser ikke rød ud som urt.

Refrag start boil 1046
Refrag OG 1047 (Hyd 1053)

Sparge ca. 20L

Start boil 45L med skum
End boil 42(41,5)L
De 3L afkog er ikke helt skæve.

7g rørsukker/L

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