

27 Indexerad Irländsk Ale

Irish Red Ale

Type: All Grain **Date:** 2013-02-25
Batch Size (fermenter): 25.00 l **Brewer:** Jörgen Bergstedt
Boil Size: 30.02 l **Asst Brewer:**
Boil Time: 70 min **Equipment:** My Equipment
End of Boil Volume: 26.52 l **Brewhouse Efficiency:** 75.00 %
Final Bottling Volume: 26.00 l **Est Mash Efficiency:** 76.5 %
Fermentation: Ale, Two Stage **Taste Rating(out of 50):** 30.0
Taste Notes:

Ingredients

<u>Ingredients</u>				
Amt	Name	Type	#	%/IBU
3.20 kg	Viking Pilsner Malt (3.7 EBC)	Grain	1	59.1 %
2.00 kg	Carared (Weyermann) (47.3 EBC)	Grain	2	37.0 %
0.20 kg	Special B (Castle Malting) (300.0 EBC)	Grain	3	3.7 %
0.01 kg	Viking Rostat Korn (1400.0 EBC)	Grain	4	0.2 %
22.00 g	Challenger [7.60 %] – Boil 60.0 min	Hop	5	17.8 IBUs
25.00 g	Fuggles [5.50 %] – Boil 15.0 min	Hop	6	6.6 IBUs
1.0 pkg	British Ale (White Labs #WLP005) [35.49 ml]	Yeast	7	–

Beer Profile

Est Original Gravity: 1.050 SG **Measured Original Gravity:** 1.049 SG
Est Final Gravity: 1.011 SG **Measured Final Gravity:** 1.013 SG
Estimated Alcohol by Vol: 5.0 % **Actual Alcohol by Vol:** 4.7 %
Bitterness: 24.3 IBUs **Calories:** 459.9 kcal/l
Est Color: 30.3 EBC

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge **Total Grain Weight:** 5.41 kg
Sparge Water: 21.33 l **Grain Temperature:** 22.2 C
Sparge Temperature: 75.6 C **Tun Temperature:** 22.2 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14.61 l of water at 70.9 C	64.9 C	75 min

Sparge Step: Batch sparge with 3 steps (0.98l, 10.17l, 10.17l) of 75.6 C water

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

Volumes of CO2: 2.3

Pressure/Weight: 235.28 g

Carbonation Used: Bottle with 235.28 g Dry Malt Extract

Keg/Bottling Temperature: 21.1 C

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 18.3 C

Notes

Värmdes till 68 grader. Efter 5 min var mäsken 64 grader som den skulle

Problem

Tips

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