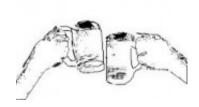


Episode 4



Added By: futur3h4wk
Method: Partial Mash
Style: Irish Red Ale

Boil Time: 45 min

Batch Size: **5 gallons** (fermentor volume)

Boil Size: 5.5 gallons

Boil Gravity: 1.048 (recipe based estimate)

Efficiency: **70%** (brew house)

Original Gravity: 1.053 Final Gravity: 1.015 ABV (alternate): 5.15%

IBU (tinseth): 20.9 SRM (morey): 15.24

Fermentables

Amount	Fermentable	PPG	°L	Bill %
3.3 lb	Liquid Malt Extract - Amber	35	10	45.2%
3 lb	Dry Malt Extract - Amber	42	10	41.1%
0.5 lb	American - Caramel / Crystal 20L	35	20	6.8%
0.5 lb	American - Caramel / Crystal 150L	33	150	6.8%
7.3 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU	
0.5 oz	Northern Brewer	Pellet	10.9	Boil	45 min	19.32	
0.5 oz	Willamette	Pellet	4.1	Aroma	5 min	1.58	

Hops Summary

Amount	Variety	Type	AA	
0.5 oz	Northern Brewer	Pellet	10.9	
0.5 oz	Willamette	Pellet	4.1	

Other Ingredients

Amount	Name	Type	Use	Time	
0.5 tsp	Irish Moss	Fining	Boil	15 min	

Yeast

Danstar - Windsor Ale Yeast

Attenuation (avg):72%Flocculation:MediumOptimum Temp:64 - 70 °FStarter:NoFermentation Temp:68 °FPitch Rate:-

Notes

This was a kit beer. Labeled as a Scottish Red Ale. The adjunct grains are more an approximation based on visual guessing more than any actual knowledge.

This recipe is shared.



View Count: 18 Brew Count: 1

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