



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% Floculation: Medium
 Optimum Temp: 64 - 70 °F Starter: No
 Fermentation Temp: 68 °F Pitch 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.



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