

#10 - Irish Ale Revisited

Irish Red Ale (9 D)

Type: All Grain
Batch Size: 25,00 l
Boil Size: 27,00 l
Boil Time: 60 min
End of Boil Vol: 24,57 l
Final Bottling Vol: 25,00 l
Fermentation: Ale, Single Stage

Date: 07 Jan 2013
Brewer: Søren og Morten
Asst Brewer:
Equipment: 25 ltr. Nimbus - RS270
Efficiency: 72,00 %
Est Mash Efficiency: 75,6 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
16,00 l	Rødekro Vandværk	Water	1	-
3800,00 g	Pale Malt (Weyermann) (6,5 EBC)	Grain	2	63,0 %
640,00 g	Vienna Malt (Weyermann) (5,9 EBC)	Grain	3	10,6 %
610,00 g	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	4	10,1 %
460,00 g	Cara-Pils/Dextrine (3,9 EBC)	Grain	5	7,6 %
460,00 g	Caramunich I (Weyermann) (100,5 EBC)	Grain	6	7,6 %
60,00 g	Chocolate Wheat (Weyermann) (817,5 EBC)	Grain	7	1,0 %
50,00 g	Hallertauer [3,50 %] - Boil 60,0 min	Hop	8	15,0 IBUs
35,00 g	Saaz [2,80 %] - Boil 30,0 min	Hop	9	6,4 IBUs
16,00 g	Centennial [10,00 %] - Steep/Whirlpool 15,0 min	Hop	10	3,4 IBUs
1,0 pkg	Irish Ale Yeast (White Labs #WLP004)	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 5,1 %
Bitterness: 24,8 IBUs
Est Color: 23,5 EBC

Measured Original Gravity: 1,058 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 5,7 %
Calories: 549,9 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 3,04 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 6030,00 g
Grain Temperature: 20,0 C
Tun Temperature: 20,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18,00 l of water at 59,5 C	55,0 C	20 min
Mash Step	Add 0,00 l of water at 63,0 C	63,0 C	90 min
Mash Out	Add 12,00 l of water at 96,9 C	75,6 C	10 min

Sparge: Fly sparge with 3,04 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: 216,68 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,7
Carbonation Used: Bottle with 216,68 g
Dextrose
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

<http://www.boulevard.com/BoulevardBeers/irish-ale/>

13/02-2013: Gærstarter lavet med 1,5L vand kogt i 10 min. med 150g lys DME. WLP004 tilsat kl. 16 og står på magnetomrører ved ca. 20-22 grader.

Brygdag 16/02-2013:

Gærstarter SG: 1014. Dekanteret fra så der var ca. 950 ml tilbage. Sat på magnetomrører under temperering til stuetemp.

17/03-2013: Flaskning. 165g Dextrose + 3 dl vand til 21 liter øl. (2,66 CO2 vol). Gærkage gemmes til næste bryg. 40 x 50cl flasker tappet.

