

Dave's IRA Version 2

Irish Red Ale (9 D)

Type: All Grain
Batch Size: 6.25 gal
Boil Size: 9.68 gal
Boil Time: 90 min
End of Boil Vol: 7.55 gal
Final Bottling Vol: 5.95 gal
Fermentation: Ale, Single Stage

Date: 07 Jan 2015
Brewer: Dave
Asst Brewer:
Equipment: Pot (15 Gal/60 L) - BIAB-Dave's Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 81.3 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
6.25 gal	HOME Columbus OHIO 2012 Cremean Report	Water	1	-
14 lbs	Pale Malt (2 Row) UK (3.0 SRM)	Grain	2	87.2 %
8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3	3.1 %
8.0 oz	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	4	3.1 %
6.0 oz	Barley, Flaked (1.7 SRM)	Grain	5	2.3 %
6.0 oz	Roasted Barley (300.0 SRM)	Grain	6	2.3 %
5.0 oz	Acid Malt (3.0 SRM)	Grain	7	1.9 %
1.00 oz	Challenger [8.90 %] - Boil 60.0 min	Hop	8	23.7 IBUs
0.30 oz	Northdown [8.50 %] - Boil 20.0 min	Hop	9	4.1 IBUs
1.20 tsp	Yeast Nutrient (Boil 3.0 weeks)	Other	10	-
2.0 pkg	Denny's Favorite (Wyeast Labs #1450) [124.21 ml]	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.063 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 6.8 %
Bitterness: 27.8 IBUs
Est Color: 15.3 SRM

Measured Original Gravity: 1.063 SG
Measured Final Gravity: 1.012 SG
Actual Alcohol by Vol: 6.7 %
Calories: 211.2 kcal/12oz

Mash Profile

Mash Name: BIAB, Light Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 16 lbs 1.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 43.43 qt of water at 154.8 F	147.9 F	90 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a light body beer profile.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 4.25 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 4.25 oz Table Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with [BeerSmith](#)