

IRISH RED ALE

BJCP 2015: 15A



ALL-GRAIN METHOD (13040)

4kg SM Maris Otter



SPECIALTY MALTS

0.25kg SM Crystal Pale
0.25kg WY Carared
0.05kg JW Roasted Barley



VITAL BEER STATS

Batch Volume: 23 litres

Boil Volume: 28 litres

Mash time: 60 mins @ 65°C

Boil time: 60 mins

Wyeast 1084

WLP004

MG Premium Ale

S-04

Nottingham

MJ M15 Empire Ale



HOPS

30g Fuggles	@	60	(Bittering hops)
15g East Kent Goldings	@	30	(Flavour hops)
15g East Kent Goldings	@	15	(Aroma hops)



OTHER ADDITIONS

Whirlfloc tablet @ 10 (Boil)



SUGGESTED YEAST

Wyeast 1084 – Irish Ale
WLP004 – Irish Ale
SafAle S-04
Danstar Nottingham
Morgans Premium Ale Yeast
MJ M15 Empire Ale



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.043
Estimated F.G. : 1.011
Estimated ABV : 4.2%

SRM : 13
IBUs : 28

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: An easy-drinking pint, often with subtle flavours. Slightly malty in the balance sometimes with an initial soft toffee/caramel sweetness, a slightly grainy-biscuity palate, and a touch of roasted dryness in the finish.

Aroma: Low to moderate malt aroma, either neutral grainy or with a light caramelly-toasty-toffee character. May have a very light buttery character. Hop aroma is low earthy or floral to none.

Appearance: Medium amber to medium reddish-copper colour. Low off-white to tan coloured head with average retention.

Flavour: Moderate to very little caramel malt flavour and sweetness. A light earthy or floral hop flavour is optional. Clean and smooth. Little to no esters. The balance tends to be towards the malt, although light use of roasted grains may increase the perception of bitterness.

Mouthfeel: Medium-light to medium body. Moderate carbonation. Smooth. Moderately attenuated.