



IRISH RED ALE



ALL-GRAIN METHOD (13040)

- 4kg SM Maris Otter



SPECIALTY MALTS

- 0.25kg SM Crystal Pale
- 0.25kg WY Cara Red
- 0.05kg JW Roasted Barley



SUGGESTED YEAST

Liquid:

- Wyeast 1084
Irish Ale

Dry:

- SafAle S-04
- Lallemant Nottingham
- MG Premium Ale
- MJ M15 Empire Ale



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|--------------------|---|--------|------------------|
| ▪ 30g | Fuggles | @ | 60 min | (Bittering hops) |
| ▪ 15g | East Kent Goldings | @ | 30 min | (Flavour hops) |
| ▪ 15g | East Kent Goldings | @ | 15 min | (Aroma hops) |



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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.