

Liquid Red

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Category: 9 - Scottish and Irish Ale
Subcategory: D - Irish Red Ale



Kettle Volume: 4.92 gal (S.G.: 1.045)
Boil Duration: 1.5 hr
Evaporation: 0.75 gal
Water Volume Added: 0.0 gal
Final Volume: 4.0 gal (S.G.: 1.055)

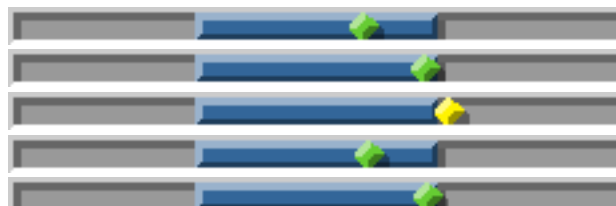
Efficiency: 75.0%
Attenuation: 75.0%
Evap/Hour: 0.5 gal

Ingredients:

3.50 lb (50.0%) Amber
1.0 lb (14.3%) Light
0.50 lb (7.1%) Carared®
1.00 lb (14.3%) Belgian Biscuit
1.0 lb (14.3%) Oats Flaked
0.75 oz (33.3%) Liberty (4.5%) - added during boil, boiled 60.0 min
0.50 oz (22.2%) Liberty (4.5%) - added during boil, boiled 30.0 min
1.0 tsp Irish Moss - added during boil, boiled 15.0 min
1.0 tsp Coriander seeds - added during boil, boiled 15.0 min
0.50 oz (22.2%) Argntinean Cascade (3.7%) - added during boil, boiled 15.0 min
0.50 oz (22.2%) Argntinean Cascade (3.7%) - added dry to primary fermenter
1.0 ea White Labs WLP013 London Ale

Style:

Recipe	Guideline
Original Gravity: 1.055	1.044 - 1.060
Terminal Gravity: 1.014	1.010 - 1.014
Color: 18.47 °SRM	9.0 - 18.0
Alcohol: 5.43%	4.0% - 6.0%
Bitterness: 27.5	17.0 - 28.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 13.6 °P	13.6 °P	Alcohol: 15.31 g	105.62 kcal
Attenuation: 75.0%	60.1%	Carbs: 19.17 g	72.85 kcal
Terminal Extract: 3.52 °P	5.43 °P	Protein: 1.34 g	5.37 kcal
% Alcohol: 5.43% ABV	4.25% ABW		Total: 183.84 kcal

Carbonation:

Natural Conditioning	Forced Carbonation
Beer Temp: 68.0 °F	Beer Temp: 45.0 °F
Priming Agent Rate: 3.82 g/L	Pressure: 15.79 PSI
Priming Agent Mass: 3.5 oz	Volumes CO2: 2.58
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Packaging:

40.0 Longneck

Notes:

Dissolve extracts in warm tap water and bring heat gently up to 155 degrees.

Add Carared, Belgian Biscuit and Oats (I use the Steel Cut oats from the bulk section of Sprouts or Central Market) and steep grains for 90 minutes; can be done with grains inside a mesh bag. Check temp every 30 minutes to make sure that the temperature stays constant. No sparge.

Boil; add hops, Irish Moss and corriander seeds (optional) at times noted above.

Add cold water after straining to bring volume in primary fermenter up to 4 gallons.

7 days in primary.

7 days in secondary.

Bottle; I use the Fermentis Saflager w-34/70 for bottling having found that the beer will continue to get better when chilled for a couple of weeks (providing you have the space to do so and don't drink everything. Warm condition for 7 days. Cold condition for 14-21 days. (6 weeks start to finish).