

Red Ale: The People's Red Ale

Selected Style and BJCP Guidelines

9D-Scottish And Irish Ale-Irish Red Ale

Minimum OG:	1.044 SG	Maximum OG:	1.060 SG
Minimum FG:	1.010 SG	Maximum FG:	1.014 SG
Minimum IBU:	17 IBU	Maximum IBU:	28 IBU
Minimum Color:	9.0 SRM	Maximum Color:	18.0 SRM

Recipe Overview

Wort Volume Before Boil:	7.00 US gals	Wort Volume After Boil:	5.28 US gals
Volume Transferred:	5.02 US gals	Water Added To Fermenter:	0.00 US gals
Volume At Pitching:	5.02 US gals	Volume Of Finished Beer:	5.02 US gals
Expected Pre-Boil Gravity:	1.045 SG	Expected OG:	1.060 SG
Expected FG:	1.014 SG	Apparent Attenuation:	76.5 %
Expected ABV:	6.2 %	Expected ABW:	4.8 %
Expected IBU (using Daniels):	19.2 IBU	Expected Color (using Daniels):	13.6 SRM
BU:GU ratio:	0.32	Approx Color:	
Mash Efficiency:	94.0 %		
Boil Duration:	70.0 mins		
Fermentation Temperature:	73 degF		

Fermentables

Ingredient	Amount	%	MCU	When
UK Maris Otter	9.00 lb	92.3 %	6.0	In Mash/Steeped
US Caramel 60L Malt	0.50 lb	5.1 %	5.7	In Mash/Steeped
US Roasted Barley	0.25 lb	2.6 %	14.2	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
UK Fuggle	5.0 %	1.00 oz	19.2	Loose Pellet Hops	60 Min From End

Other Ingredients

Ingredient	Amount	When
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Yeast

White Labs WLP001-California Ale

Water Profile

Target Profile:	No Water Profile Chosen
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Mash pH:	5.3
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	37	Total Magnesium (ppm):	9
Total Sodium (ppm):	77	Total Sulfate (ppm):	79
Total Chloride(ppm):	96	Total Bicarbonate (ppm):	131

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Infusion (67C/153F)

Step Type	Temperature	Duration
Rest at	153 degF	70

Recipe Notes

Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

Flavor: Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

Mouthfeel: Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

Overall Impression: An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

Comments: Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

Ingredients: May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

Vital Statistics:

OG FG IBUs SRM ABV

1.044 - 1.060 1.010 - 1.014 17 - 28 9 - 18 4.0 - 6.0%

Commercial Examples: Moling's Irish Red Ale, Smithwick's Irish Ale, Kilkenny Irish Beer, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale