

360 Left on Red 5 Gallon All Grain

Irish Red Ale (15 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 29 Nov 2022
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 265.61 ml warm water and add optional 13.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.90 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	75.1 %	0.55 gal
1 lbs 1.0 oz	Carapils (Briess) (1.5 SRM)	Grain	2	11.4 %	0.08 gal
11.0 oz	Amber Malt (22.0 SRM)	Grain	3	7.4 %	0.05 gal
5.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	4	3.4 %	0.02 gal
4.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	5	2.7 %	0.02 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.91 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.99 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.043 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.25 oz	Nugget [13.00 %] - Boil 60.0 min	Hop	6	11.4 IBUs	-
0.50 oz	Nugget [13.00 %] - Boil 15.0 min	Hop	7	11.3 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.049 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	London ESB English Style Ale Yeast (Lallemand #-) [23.66 ml]	Yeast	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.049 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 29 Nov 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 03 Dec 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.016 SG)
- Date Bottled/Kegged: 13 Dec 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 12 Jan 2023 - Drink and enjoy!

Notes