

360 Left on Red 5 Gallon Extract

Irish Red Ale (15 A)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 29 Nov 2022
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 257.16 ml warm water and add optional 12.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 2.00 gal
- Steep Grain Weight: 2 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 3.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	13.4 %	0.09 gal
10.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	2	7.0 %	0.05 gal
3.0 oz	Black (Patent) Malt [Steep] (500.0 SRM)	Grain	3	2.1 %	0.01 gal

Boil Wort with Extract

- Boil Fermentables Weight: 6 lbs 14.0 oz
- Boil Fermentables Volume: 0.57 gal
- Est Boil Water Addition: 1.71 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.073 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	DME Sparkinf Amber (Briess) [Boil] (10.5 SRM)	Dry Extract	4	5.6 %	0.04 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	5	71.8 %	0.53 gal
0.25 oz	Nugget [13.00 %] - Boil 60.0 min	Hop	6	8.7 IBUs	-
0.75 oz	Nugget [13.00 %] - Boil 15.0 min	Hop	7	12.9 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.047 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: 1.047 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

- Add water if needed to achieve final volume of 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: 1.014 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