



## RECIPE DETAILS

### True To Style – All Grain Recipe Kits - Red Ale

An Irish Style Red Ale which has a balanced character between malt, caramel and toffee notes and slight floral hop presence. Bitterness is balanced to allow for the malt character to shine through. A deep red/amber colour that if care is taken to clear the finished beer with appropriate finings, will be pin bright and alluring to drink.

#### Ingredients Included

Simpsons Malt – Roasted Barley 200g

Simpsons Malt – Crystal Dark 200g

Simpsons Malt – Crystal Light 200g

Simpsons Malt - Best Pale Ale 4000g

Goldings (East Kent Goldings) T90 Pellets 50g

WHC Dried Yeast – LAX – 11g Packet 1 pack

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

#### Method

Beer Style (main): Red Ale

Beer Style (sub): Irish Style Red Ale

Batch Size: 23

Original Gravity: 1.045

Final Gravity: 1.011

ABV %: 4.4

IBU: 24

Estimated Mash efficiency: 80

#### Liquor Volumes (Estimated)

Mash - 18L

Sparge - 10L

Total - 28L

#### THE MASH

Temperature °C (Step 1): 68

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

#### THE BOIL

Boil time (mins): 60

#### Hop / kettle additions and timing:

East Kent Goldings 20g @ 60min

East Kent Goldings 15g @ 30min

East Kent Goldings 15g @ 5min

**ProMix:** Add in the last 15min of the boil

**Yeast - WHC – LAX: – 1 Packet**

**Fermentation temperature/steps:** 19c – 7- 10 days primary fermentation

**BrauSol:** Add into the fermenter 2 days before packaging

#### Dextrose Priming Sugar:

Please refer to our online calculator - [www.themaltmiller.co.uk/priming-sugar-calculator](http://www.themaltmiller.co.uk/priming-sugar-calculator)



