

#81: Piper's Red Ale (Irish-American Red Ale)

CHRIS SWINGLEY (4-APR-2009)

Recipe based on Jeff Renner's McGinty's Irish-American Red Ale, from the HBD. Named for our red dog Piper. I make this beer a lot and it's excellent.

Recipe (for 5 gallons final volume)

- 4 pounds (41%) Crisp Maris Otter Pale Malt
- 3 pounds (30%) Briess 6-Row Malt
- 2 pounds (20%) Flaked Maize
- 8 ounces (5%) Crystal 60L
- 4 ounces (3%) Flaked Barley
- 2 ounces (1%) Chocolate Malt
- 1 ounce U.S. Fuggle whole hops, 4.5% AA (first wort hop)
- 1½ ounces U.S. Fuggle whole hops, 4.5% AA (60 minutes)

Wyeast 1332 Northwest Ale, pitched at 72°F

Starter: 2 quart starter (pack → 2 quarts wort), cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 37 quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- 15 quarts mash water treated with:
 - 1 teaspoon Gypsum
 - 0.7 ml 88% lactic acid

Mash

- 15 quarts water @ 167°F, grist ratio of 1½ quarts:pound @ 152°F (Held 120 minutes). Temperature range: 155–149°F.

Sparge

- 22 quarts water @ 180°F, drain

Boil

- Boiled 8.0 gallons for 90 minutes to yield 5½ gallons wort

Fermentation

- Primary: bucket, 7 days, 68°F
- Secondary: keg, 7 days, 66°F. 1.012 at transfer.

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 2 weeks
- ready to drink on 2-may-2009

Properties

Starting Gravity: 1.041	Final Gravity: 1.010
Original Extract: 10.2°Plato	Apparent Extract: 2.6°Plato
	Real Extract: 4.0°Plato
Alcohol: 4.0% by volume	Alcohol: 3.2% by weight
Apparent Attenuation: 75.0%	Mash Efficiency: 62%
Bitterness: 28 IBU	Color: 12°SRM
BU:SG: 0.68	BV: 1.43

Tasting Notes