

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

CHRIS SWINGLEY (2-SEP-2012)

Recipe based on Jeff Renner's McGinty's Irish-American Red Ale, from the HBD. Named after 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 (gap 0.9 mm)
- 3 pounds (30%) Gambrinus Organic Pale Malt
- 2 pounds (20%) Flaked Maize
- 6 ounces (5%) Crystal 60L
- 6 ounces (3%) Flaked Barley
- 2 ounces (1%) Chocolate Malt
- 1½ ounce U.S. Fuggle (2009) whole hops, 4.1% AA (first wort hop)
- 1½ ounces U.S. Fuggle (2009) whole hops, 4.1% AA (60 minutes)

Wyeast 1084 Irish Ale Yeast, pitched at 68°F

Starter: Pitched directly from smack pack.

Aeration: Drill aerator for two minutes after pitching

## WATER

- + Fairbanks city water
- + 15 quarts mash water treated with:
  - ½ Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
  - 1 tablespoon 5.2 pH Stabilizer

## MASH

- + 15 quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 153°F (Held 120 minutes). Temperature range: 153–148 F.

## SPARGE

- + 22 quarts water @ 170°F, drain

## BOIL

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

## FERMENTATION

- + Primary: bucket, 7 days, 66°F. Temperature range 64–68 F
- + Secondary: keg, 7 days, 66°F. 1.016 at transfer.

## PACKAGING

- + Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- + Conditioned for 3 weeks
- + ready to drink on 7-oct-2012

## PROPERTIES

Starting Gravity: 1.049	Final Gravity: 1.013
Original Extract: 12.1°Plato	Apparent Extract: 3.3°Plato
	Real Extract: 5.0°Plato
Alcohol: 4.7% by volume	Alcohol: 3.7% by weight
Apparent Attenuation: 72.7%	Mash Efficiency: 66%
Bitterness: 23 IBU	Color: 12°SRM
BU:SG: 0.47	BV: 0.95

## TASTING NOTES