

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

CHRIS SWINGLEY (11-FEB-2006)

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	(40%)	Briess 6-Row Malt
3¼ pounds	(32%)	Crisp Maris Otter Pale Malt
2 pounds	(20%)	Flaked Maize
8 ounces	(5%)	Crystal 60L
4 ounces	(2%)	Flaked Wheat
2 ounces	(1%)	Chocolate Malt
¾ ounces		U.S. Goldings whole hops, 5.0% AA (first wort hop)
1¼ ounces		U.S. Goldings whole hops, 5.0% AA (60 minutes)
¼ teaspoon		Irish Moss (10 minutes)

Wyeast 1056 American Ale, pitched at 65°F

Starter: 2 quart starter (vial → 2 quarts), continuously stirred, cooled, decanted, warmed

Aeration: Drill aerator for three minutes after pitching

Water

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

Mash

- 15 quarts water @ 165°F, grist ratio of 1½ quarts:pound @ 153°F (Held 75 minutes). Temperature 149°F at the end of mash.

Sparge

- 22 quarts water @ 180°F, drain

Boil

- Boiled 7½ gallons for 75 minutes to yield 5½ gallons wort

Fermentation

- Primary: bucket, 7 days, 66°F. Temperature range 65–66°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 11-Mar-2006

Properties

Starting Gravity: 1.044	Final Gravity: 1.011
Original Extract: 11.0°Plato	Apparent Extract: 2.8°Plato
	Real Extract: 4.3°Plato
Alcohol: 4.3% by volume	Alcohol: 3.4% by weight
Apparent Attenuation: 74.3%	Mash Efficiency: 66%
Bitterness: 28 IBU	Color: 12°SRM
BU:SG: 0.64	BV: 1.32

Tasting Notes