

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

CHRIS SWINGLEY (3-FEB-2007)

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%)	Great Western 2-Row Malt
3¼ pounds	(32%)	Crisp Maris Otter Pale Malt
2 pounds	(20%)	Flaked Maize
8 ounces	(5%)	Crystal 40L
4 ounces	(2%)	Flaked Barley
2 ounces	(1%)	Chocolate Malt
½ 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 1056 American Ale, pitched at 64°F

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

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 37 quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). 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 @ 150°F (Held 90 minutes). Temperature range: 156–144°F.

Sparge

- 22 quarts water @ 180°F, drain

Boil

- Boiled 8½ gallons for 90 minutes to yield 5½ gallons wort

Fermentation

- Primary: bucket, 7 days, 66°F
- Secondary: keg, 7 days, 66°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 2 weeks
- Ready to drink on 3-Mar-2007

Properties

Starting Gravity: 1.045
Original Extract: 11.2°Plato

Alcohol: 4.3% by volume
Apparent Attenuation: 72.6%
Bitterness: 28 IBU
BU:SG: 0.62

Final Gravity: 1.012
Apparent Extract: 3.1°Plato
Real Extract: 4.6°Plato
Alcohol: 3.4% by weight
Mash Efficiency: 69%
Color: 12°SRM
BV: 1.24

Tasting Notes

- Excellent, as usual.