

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

CHRIS SWINGLEY (20-NOV-2010)

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 (gap 0.9 mm, wetted, twice ground)
- 3 pounds (30%) Gambrinus Organic Pale Malt
- 2 pounds (20%) Flaked Maize
- 6 ounces (4%) Crystal 60L
- 6 ounces (4%) Flaked Barley
- 2 ounces (1%) Chocolate Malt
- 1½ ounce U.S. Fuggle whole hops, 4.1% AA (first wort hop)
- 1½ ounces U.S. Fuggle whole hops, 4.1% AA (60 minutes)

Wyeast 1764 Rogue Pacman Yeast, pitched at 64°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 ml 88% lactic acid

Mash

- 15 quarts water @ 167°F, grist ratio of 1½ quarts:pound @ 154°F (Held 105 minutes). Temperature range: 154–153 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, 66°F. Temperature range 64–68 F
- Secondary: keg, 7 days, 66°F. 1.017 at transfer.

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 3 weeks
- ready to drink on 18-dec-2010

Properties

Starting Gravity: 1.043

Original Extract: 10.7°Plato

Alcohol: 4.3% by volume

Apparent Attenuation: 76.1%

Bitterness: 28 IBU

BU:SG: 0.65

Final Gravity: 1.010

Apparent Extract: 2.6°Plato

Real Extract: 4.1°Plato

Alcohol: 3.4% by weight

Mash Efficiency: 68%

Color: 12°SRM

BV: 1.39

Tasting Notes