

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

CHRIS SWINGLEY (17-SEP-2005)

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)

4¼ pounds	(42%)	Crisp Maris Otter Pale Malt
3 pounds	(30%)	Briess 6-Row Malt
2 pounds	(20%)	Flaked Maize
8 ounces	(5%)	Crystal 60L
4 ounces	(2%)	Flaked Barley
2 ounces	(1%)	Chocolate Malt
¾ ounces		Willamette whole hops, 4.9% AA (first wort hop)
1¼ ounces		Willamette whole hops, 4.9% AA (60 minutes)
¼ teaspoon		Irish Moss (10 minutes)

White Labs WLP010 Tenth Anniversary Ale Yeast, pitched at 68°F

Starter: 3 quart starter (vial → 3 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 teaspoons Gypsum
 - 0.7 ml 88% lactic acid

Mash

- 15 quarts water @ 165°F, grist ratio of 1½ quarts:pound @ 154°F (Held 85 minutes). Temperature 147°F at the end of mash.

Sparge

- 22 quarts water @ 179°F, drain

Boil

- Boiled 7½ gallons for 90 minutes to yield 5½ gallons wort

Fermentation

- Primary: glass, 8 days, 68°F. Temperature range 70–66°F.
- Secondary: keg, 6 days, 66°F. 1.014 at transfer.

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 2 weeks
- Ready to drink on 15-Oct-2005

Properties

Starting Gravity: 1.048	Final Gravity: 1.014
Original Extract: 11.9°Plato	Apparent Extract: 3.6°Plato
	Real Extract: 5.2°Plato
Alcohol: 4.4% by volume	Alcohol: 3.5% by weight
Apparent Attenuation: 70.0%	Mash Efficiency: 70%
Bitterness: 28 IBU	Color: 12°SRM
BU:SG: 0.58	BV: 1.11

Tasting Notes