

## #74: Piper's Fat Belly (Irish-American Red Ale)

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This was supposed to be Piper's Irish-American Red Ale, but I didn't have the ingredients I needed and I got a badly stuck mash. It actually tastes pretty close to Piper's, so we'll call it Fat Belly.

**Recipe** (for 4.5 gallons final volume)

6 pounds	(58%)	Crisp Maris Otter Pale Malt
2 pounds	(19%)	Briess 6-Row Malt
2 pounds	(19%)	Flaked Maize
4 ounces	(3%)	Flaked Barley
3 ounces	(1%)	Chocolate Malt
½ ounce		U.S. Fuggle whole hops, 4.7% AA (first wort hop)
1½ ounces		U.S. Fuggle whole hops, 4.7% AA (60 minutes)

Wyeast 1056 American Ale, pitched at 60°F

Starter: 1 quart starter (pack → 1 quarts)

Aeration: Drill aerator for two minutes after pitching

### Water

- Fairbanks city water
- 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)

### Sparge

- 22 quarts water @ 180°F, drain

### Boil

- Boiled 8.0 gallons for 90 minutes to yield 5.0 gallons wort

### Fermentation

- Primary: bucket, 7 days, 62°F
- Secondary: keg, 7 days, 62°F

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 2 weeks
- Ready to drink on 27-Jan-2008

### Properties

Starting Gravity: 1.040	Final Gravity: 1.009
Original Extract: 10.0°Plato	Apparent Extract: 2.3°Plato
	Real Extract: 3.7°Plato
Alcohol: 4.0% by volume	Alcohol: 3.2% by weight
Apparent Attenuation: 76.9%	Mash Efficiency: 61%
Bitterness: 28 IBU	Color: 11°SRM
BU:SG: 0.70	BV: 1.53

### Tasting Notes

- No crystal 40, badly stuck mash: who knows what this will taste like.