League Mad Sweeney (AG)

Irish Red Ale (15 A)

Type: All Grain
Batch Size: 23.00 L
Boil Size: 28.50 L
Boil Time: 60 min
Final Bottling Vol: 22.00 L
Fermentation: Ale with Diacetyl Rest

Date: 08 Mar 2019
Efficiency: 75.00 %
Est Mash Efficiency: 81.5 %



Brewing Notes:
If the alpha acid of the bittering hop is significantly different than the 5.6% indicated in the recipe, adjust the hop boil time as needed to obtain a total estimated IBU of 25.

1. If flavour minerals are available, add to boil only as mash pH is taken care of with acid malt.
2. Pitch at 18C and mantain temperature until fermentation slows. Then let rise up to 22C for a diacetyl rest and hold until fermentation is complete. If possible, cold crash for a few days before packaging.
3. Carbonate to 2.6 volumes of CO2.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4.300 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5.9 EBC)	Grain	1	89.6 %	2.80 L
0.160 kg	Gladfield Sour Grapes Malt (acid malt) (4.0 EBC)	Grain	2	3.3 %	0.10 L
0.115 kg	Gladfield Medium Crystal Malt (123.0 EBC)	Grain	3	2.4 %	0.07 L
0.080 kg	Gladfield Shepherds Delight Malt (300.0 EBC)	Grain	4	1.7 %	0.05 L
0.075 kg	Gladfield Dark Crystal Malt (190.0 EBC)	Grain	5	1.6 %	0.05 L
0.070 kg	Gladfield Roast Barley (1350.0 EBC)	Grain	6	1.5 %	0.05 L

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 16.46 L of water at 73.3 C	68.0 C	60 min
Mash Out	Heat to 77.0 C over 10 min	77.0 C	10 min

◯ Fly sparge with 16.85 L water at 76.0 C
◯ Add water to achieve boil volume of 28.50 L
◯ Estimated pre-boil gravity is 1.042 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
4.30 g	Calcium Chloride (Boil)	Water Agent	7	-	-
4.00 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	8	-	-
50.00 g	East Kent Goldings (EKG) [5.60 %] - Boil 35.0 min	Hop	9	25.2 IBUs	-

◯ Estimated Post Boil Vol: 26.00 L and Est Post Boil Gravity: 1.048 SG

Cool and Transfer Wort

◯ Cool wort to fermentation temperature
◯ Transfer wort to fermenter
◯ Add water if needed to achieve final volume of 23.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.0 pkg	Nottingham Yeast (Lallemand #-) [0.02 L]	Yeast	10	-	-

◯ Measure Actual Original Gravity _____ (Target: 1.048 SG)
◯ Measure Actual Batch Volume _____ (Target: 23.00 L)

Fermentation

◯ 08 Mar 2019 - Primary Fermentation (5.00 days at 18.0 C ending at 18.0 C)
◯ 13 Mar 2019 - Secondary Fermentation (5.00 days at 22.0 C ending at 22.0 C)

Dry Hop and Bottle/Keg

◯ Measure Final Gravity: _____ (Estimate: 1.013 SG)
◯ Date Bottled/Kegged: - Carbonation: Bottle with 129.40 g Corn Sugar