League Mad Sweeney (PE)

Irish Red Ale (15 A)

Type: Partial Mash
Batch Size: 23.00 L
Boil Size: 3.00 L
Boil Time: 25 min
Final Bottling Vol: 21.49 L
Fermentation: Ale with Diacetyl Rest

Date: 08 Mar 2019
Efficiency: 55.00 %
Est Mash Efficiency: 59.5 %



Brewing Notes:
1. Heat 1L of water to 69C, remove from heat, add grains mixing thoroughly, cover and let steep for 30 min.
2. When complete, remove grains and rinse with 2L of warm water.
3. Top up to a total boil volume of 3L.
4. If flavour minerals are available, add to boil. Boil for 25 min adding boil hops as indicated.
5. Dissolve the remaining LME as normal.
6. Strain out hops, add liquid to the LME mixture, and top up to 23 L.
7. 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
8. If possible, cold crash for a few days before packaging.
9. Carbonate to 2.6 volumes of CO2.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.115 kg	Gladfield Medium Crystal Malt (123.0 EBC)	Grain	1	3.1 %	0.07 L
0.080 kg	Gladfield Shepherds Delight Malt (300.0 EBC)	Grain	2	2.2 %	0.05 L
0.075 kg	Gladfield Dark Crystal Malt (190.0 EBC)	Grain	3	2.0 %	0.05 L
0.050 kg	Gladfield Roast Barley (1350.0 EBC)	Grain	4	1.3 %	0.03 L

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 0.96 L of water and heat to 67.0 C over 0…	67.0 C	30 min

◯ Add water to achieve boil volume of 3.00 L
◯ Estimated pre-boil gravity is 1.019 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
4.30 g	Calcium Chloride (Boil)	Water Agent	5	-	-
4.00 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	6	-	-
50.00 g	Goldings [5.60 %] - Boil 25.0 min	Hop	7	26.2 IBUs	-

◯ Estimated Post Boil Vol: 2.65 L and Est Post Boil Gravity: 1.047 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
3.400 kg	Black Rock LME Unhopped Light [Primary] (5.9 E…	Extract	8	91.4 %	2.41 L
2.0 pkg	Nottingham Yeast (Lallemand #-) [0.02 L]	Yeast	9	-	-

◯ Measure Actual Original Gravity _____ (Target: 1.047 SG)
◯ Measure Actual Batch Volume _____ (Target: 23.00 L)

Fermentation

◯ 08 Mar 2019 - Primary Fermentation (7.00 days at 18.0 C ending at 18.0 C)
◯ 15 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: 1.012 SG)
◯ Date Bottled/Kegged: - Carbonation: Bottle with 126.38 g Corn Sugar