

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

CHRIS SWINGLEY (1-SEP-2006 – 2-SEP-2006)

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	(40%)	Briss 6-Row Malt
3¼ pounds	(32%)	Crisp Maris Otter Pale Malt
2 pounds	(20%)	Flaked Maize
8 ounces	(5%)	Crystal 60L
4 ounces	(2%)	Flaked Barley
2 ounces	(1%)	Chocolate Malt
½ ounces		U.S. Goldings whole hops, 4.0% AA (first wort hop)
1½ ounces		U.S. Goldings whole hops, 4.0% AA (60 minutes)

White Labs WLP007 Dry English Ale, pitched at 67°F

Starter: 3 quart starter (vial → 3 quarts), continuously stirred, cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 37 quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation
- 15 quarts mash water treated with:
 - 1 teaspoon Gypsum
 - 0.7 ml 88% lactic acid

Mash

- 15 quarts water @ 168°F, grist ratio of 1½ quarts:pound @ 156°F (Held 90 minutes). Temperature 153°F at the end of mash.

Sparge

- 22 quarts water @ 180°F, drain

Boil

- Boiled 8¾ gallons for 120 minutes to yield 5½ gallons wort
- Wort prepared after work on Friday, boiled the next morning (first wort hops remained in the wort overnight)

Fermentation

- Primary: bucket, 7 days, 66°F. Temperature range 66–68°F.
- Secondary: keg, 7 days, 66°F. 1.013 at transfer.

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 2 weeks
- Ready to drink on 30-Sep-2006

Properties

Starting Gravity: 1.048
Original Extract: 11.9°Plato

Alcohol: 4.7% by volume
Apparent Attenuation: 74.3%
Bitterness: 28 IBU
BU:SG: 0.58

Final Gravity: 1.012
Apparent Extract: 3.1°Plato
Real Extract: 4.8°Plato
Alcohol: 3.7% by weight
Mash Efficiency: 74%
Color: 12°SRM
BV: 1.21

Tasting Notes