

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

Chris Swingley (15-Feb-2004)

Recipe based on Jeff Renner's McGinty's Irish-American Red Ale, from the HBD.
Named for our red dog Piper.

Recipe (for 5 gallons final volume)

- 4.0 pounds (39%) Briess 6-Row Malt
- 2.5 pounds (24%) Crisp Maris Otter Pale Malt
- 2.0 pounds (20%) Flaked Maize
- 1.0 pound (10%) Flaked Barley
- 0.5 pounds (5%) Crystal 40L
- 3.0 ounces (2%) Briess Roast Barley (300L)
- 1.25 ounces Goldings whole hops, 4.3% AA (60 minutes)
- 0.7 ounces Goldings whole hops, 4.3% AA (15 minutes)

White Labs WLP023 Burton Ale Yeast, pitched at 72°F

Starter: Pitched onto yeast cake from 1850 London Porter batch.

Water

- Water Wagon water
- 12.0 quarts mash water treated with:
 - 5.0 grams Gypsum
 - 0.7 ml 88% lactic acid
- 24 quarts sparge water treated with:
 - 4 ml 88% lactic acid

Mash

- 12 quarts water @ 165°F, grist ratio of 1.2 quarts:pound @ 154°F (Held 90 minutes)

Sparge

- 24 quarts water @ 177°F, drain

Boil

- Boiled 7.5 gallons for 90 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 7 days, 68°F
- Secondary: glass, 7 days, 65°F

Packaging

- Bottled with 108 grams dextrose
- Conditioned for 2 weeks
- Ready to drink on 13-Mar-2004

Properties

Starting Gravity: 1.042	Final Gravity: 1.008
Original Extract: 10.5°Plato	Apparent Extract: 2.0°Plato
Alcohol: 4.4% by volume	Alcohol: 3.5% by weight
Apparent Attenuation: 80.4%	Mash Efficiency: 64%
Bitterness: 23 IBU	Color: 15°SRM

Tasting Notes

- Ready in time for St. Patrick's Day (4 weeks). Nice head, great corn flavor and sweetness nicely offset by a hint of hop bitterness. No hop flavor despite flavor addition. Color is too light for the style, almost pink rather than red or dark copper.
- May-2004 (11 weeks) -- Still delightful, light, easy to drink. Great subtle flavors.