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IRISH RED IRISH RED ALE

OG: 1.055
FG: 1.015
IBU: 25.2

Color: 17.5 SRM
ABV: 5%

Extract	Weight	Percent
Pilsen Light LME	7 lbs	76.7
Pilsen Light DME	1 lb	11

Steeping Grains	Weight	Percent
Crystal 40°L	6 oz	4.1
Crystal 120°L	6 oz	4.1
Roasted Barley	6 oz	4.1

Hops	Weight	IBU
Kent Goldings, 60 min	1.25 oz	25.2

Yeast

White Labs Irish Ale WLP004, Wyeast Irish Ale 1084,
or Fermentis Safale US-05

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop
Socks, Gypsum

From the BJCP Style Guidelines Category 15A - Irish Red Ale

An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish. Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

Vital Statistics:	OG: 1.044 – 1.060
IBUs: 17 – 28	FG: 1.010 – 1.014
SRM: 9 – 18	ABV: 4.0 – 6.0%

Commercial Examples: Three Floyds Brian Boru Old Irish Ale, Great Lakes Conway's Irish Ale (a bit strong at 6.5%), Kilkenny Irish Beer, O'Hara's Irish Red Ale, Smithwick's Irish Ale, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
8.5 Lbs. Golden Promise

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
