

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

CHRIS SWINGLEY (5-FEB-2005)

Recipe based on Jeff Renner's McGinty's Irish-American Red Ale, from the HBD. Named for our red dog Piper. I brewed a similar recipe (#26) last year and it was excellent.

### Recipe (for 5 gallons final volume)

2½ pounds	(25%)	Crisp Maris Otter Pale Malt
2 pounds	(20%)	Briess 6-Row Malt
2 pounds	(20%)	Dingemans Pilsner Malt
2 pounds	(19%)	Flaked Maize
1 pound	(10%)	Flaked Barley
½ pounds	(5%)	Crystal 60L
2 ounces	(1%)	Chocolate Malt
0.7 ounces		Willamette whole hops, 4.5% AA (first wort hop)
1¼ ounces		Willamette whole hops, 4.5% AA (60 minutes)
¼ teaspoon		Irish Moss (10 minutes)

Wyeast 1056 American Ale, pitched at 66°F

Starter: 2 quart starter (smack pack -> 2 quarts wort), cooled, decanted, warmed

Aeration: Drill aerator for three minutes after pitching

### Water

- Fairbanks city water
- 37 quarts water treated with:
  - 1 Campden tablet. removes chlorine ion and chloramine, reduces oxidation
- 15.0 quarts mash water treated with:
  - 5.0 grams Gypsum
  - 0.7 ml 88% lactic acid

### Mash

- 15 quarts water @ 165°F, grist ratio of 1½ quarts:pound @ 153°F (Held 120 minutes). Temperature 149°F at the end of mash.

### Sparge

- 22 quarts water @ 179°F, drain

### Boil

- Boiled 7½ gallons for 85 minutes to yield 5½ gallons wort

### Fermentation

- Primary: glass, 8 days, 68°F. Temperature range 68–64°F.
- Secondary: glass, 6 days, 65°F. 1.012 at transfer.

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 2 weeks
- Ready to drink on 5-Mar-2005

**Properties**

Starting Gravity: 1.046	Final Gravity: 1.011
Original Extract: 11.4°Plato	Apparent Extract: 2.8°Plato
	Real Extract: 4.4°Plato
Alcohol: 4.6% by volume	Alcohol: 3.6% by weight
Apparent Attenuation: 75.4%	Mash Efficiency: 69%
Bitterness: 26 IBU	Color: 12°SRM
BU:SG: 0.57	BV: 1.21

**Tasting Notes**

- 17-Mar-2005 (6 weeks) – I really like this beer. Nice and light, great head retention, good color and enough corn that you can taste it.