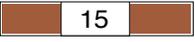
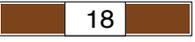


	Recipe vs. Style			Wyeast 1084 Irish Ale yeast Slight residual diacetyl and fruitiness; great for stouts. Clean, smooth, soft and full-bodied. Flocculation medium; apparent attenuation 71-75%. (62-72o F) Attenuation: 73%
	Min	Recipe	Max	
O. G.	1.044	1.061	1.060	
F. G.	1.010	1.017	1.014	
Alcohol % Vol	4.0	5.8	6.0	
I.B.U.	17	25	28	
S.R.M.	 9	 15	 18	
CO2 Range	1.7		2.3	

Fermentables for 11 gallons: (90 minutes)

- 22 lbs. of American Two-Row (Mash)
- 1 lbs. of Special B (DeWolf-Cosyns) (Mash)
- 1 lbs. of Honey (Boil)
- .25 lbs. of British Roasted Barley (Mash)

Hops Schedule:

- 1.5 oz. (42.5g) of Fuggles (3.2%) boiled for 90 minutes.
- 2.25 oz. (63.8g) of Fuggles (3.2%) boiled for 45 minutes.
- 1 oz. (28.3g) of Whitbread Goldings Variety (5.5%) boiled

Additions:

- 1 oz. (28.3 g) of Whirl-floc: boil 15 mins.

Comments:

Mash Schedule:

- Add 6.98 gallons of water at 158 F to raise mash to 140 F.
- Sparge with 9.61 gals. water to yield 11 gals. after boil & chill.
- Total mash volume with grains is 8.79 gallons.
- 13.68 gallons in boiling pot prior to boil with 1.049 gravity.
- 16.59 gals. of water with a 90min. boil.

9. Scottish and Irish Ale — 9D. Irish Red Ale

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.

Ingredients: May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

Aroma: Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

Appearance: Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

Flavor: 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.

Mouthfeel: Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

Overall Impression: An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

Commercial Examples: Moling's Irish Red Ale, Smithwick's Irish Ale, Kilkenny Irish Beer, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale