The Red Setter - Irish Red Ale

Gigantorus

Method:	**Partial Mash**
Style:	**Irish Red Ale**
Boil Time:	**60 min**
Batch Size:	**23 liters** *(fermentor volume)*
Boil Size:	**12 liters**
Boil Gravity:	**1.096** *(recipe based estimate)*
Efficiency:	**55%** *(brew house)*
Source:	**Gigantorus Inc.**

Original Gravity:	**1.050**	Final Gravity:	**1.015**
ABV (standard):	**4.6%**		
IBU (tinseth):	**26.76**	SRM (ebcmorey):	**26.53**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
1.5 kg	Dry Malt Extract - Light	42	4	28.6%
1 kg	German - Pilsner	38	1.6	19%
2.5 kg	German - Red X	36	12	47.6%
0.25 kg	Shepherds Delight Malt	36	122	4.8%
5.25 kg	**Total**			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
30 g	Perle	Pellet	8.2	Boil	30 min	13.77
60 g	Perle	Pellet	8.2	Boil	10 min	12.99

Hops Summary

Amount	Variety	Type	AA
90 g	Perle	Pellet	8.2

Mash Guidelines

Amount	Description	Type	Temp	Time
12 L		Temperature	70 C	60 min

Other Ingredients

Amount	Name	Type	Use	Time
5 g	Whirfloc Tablet	Fining	Boil	15 min.

Yeast

Fermentis / Safale - English Ale Yeast S-04

Attenuation (avg):	75%	**Flocculation:**	High
Optimum Temp:	12.2 - 25 °C	**Starter:**	No
Fermentation Temp:	18 °C	**Pitch Rate:**	-

Notes

1. Put cracked malts in 12 litres of hot water (70C) and steep for 60 minutes. Strain steeped liquid into large pot and bring to boil.
NOTE: The boil will be for 60 minutes.
2. With 30 mins to go, add 30grams of Perle hops.
3. With 15 mins to go, add 1 Whirlfloc tablet and stir in.
4. With 10 mins to go, add 60grams of Perle hops.
5. At Flameout, let sit for 15 minutes.
6. Then sit the pot in a sink of iced water and cool to around 20C.
7. Pour through a sieve into the fermenter, then add LDME, stir and top-up with cold water to reach volume of 23 Litres at a temperature of 18C to 20C.
8. Sprinkle English yeast and give a light stir in, then put lid on.
9. Ferment at 18C for 8 Days.
10. Bring temp up to 20C on Day 9.
11. 3 Days before bottling drop temp to 1C (Cold Crash).
12. On day 14 bottle.

This recipe is not shared.
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