# Irish Red Ale

1. Characteristics
   1. Derived from English bitter but less hoppy
   2. Not as sweet nor as caramelly as Scottish ales
   3. Std. gravity, IBU: 15-25, SRM: 9-14 w/ reddish hue, FG: 1.010-1.014, ABV: 3.8-5%
   4. Moderate malt sometimes w/ toasty notes
   5. Key is balance between toast & caramel flavors
   6. Not extremely hoppy or bitter but can seem more bitter due to roasted malts
   7. Can have a bit of diacetyl but need to keep it in check
      1. Be sure to allow fermentation to completely finish
   8. Two types – local and export
      1. Export version is stronger, more caramel w/ fuller body
   9. How to get a deep red color instead of amber
      1. Use malts that are more red than brown
      2. Munich/Vienna
      3. Crystal – CaraRed, CaraMunich, C120
      4. Slight (2-4%) addition of roasted barley
2. Commercial Examples
   1. Old World
      1. Cafferey’s Irish Ale
      2. O’Hara’s Irish Red Ale
      3. Smithwick’s Irish Ale
   2. New World
      1. Samuel Adams Irish Red
3. Brewing – Standard Version
   1. British pale malt base to a gravity of 1.046
   2. Equal parts C40, C120 & roasted barley (~4%)
   3. Traditional British hops, e.g., EKG, Fuggle, WGV
      1. Bittering only
   4. Single infusion mash @ 153 F
   5. WY 1084 or WLP004 @ 66 F
4. Brewing – Export Version
   1. Mild malt base ~70%
   2. Vienna malt ~20%
   3. Flaked maize, C40 & carapils
   4. 2-3% roasted barley
   5. OG: 1.054, mash 151 F
   6. EKG hops, 60, 30, 10 min additions to ~20 IBUs
   7. Wy 1084 or WLP004
5. Ideas for Variation
   1. Use alternate hops instead of British
      1. Willamette, maybe Mt. Hood, Santiam or Sterling
      2. German noble, SG, SB
      3. Avoid “expressive” hops
   2. Red IPA
   3. “Imperial” version