



# IRISH RED ALE (BJCP 15A)

# An Irish Toast

Here's to a Long Life  
and a Merry one.

A Quick death  
and an Easy one.

A Pretty girl  
and an Honest one.

A cold beer  
and Another One!



# An easy drinking pint

- Slightly Malty flavor
  - Soft toffee / caramel sweetness
  - Slightly grainy-biscuit palate
  - Roasted dryness
- Clean and Smooth
- Low to no esters
- Medium to medium low bitterness
- Medium dry to dry finish



# Typical Ingredients

- Base Malt
  - Maris Otter
  - Mild Malt
- Specialty Malts
  - Crystal Malts
  - Vienna Malt
  - Roasted Barley
- Hops
  - East Kent Goldings
  - Mild Malt
- Specialty Malts
  - Crystal Malts
  - Vienna Malt
  - Roasted Barley

## Yeast Options

- Wyeast 1084 Irish
- WLP004 Irish Ale Yeast
- Imperial Yeast A10 Darkness
- Lallemmand Nottingham



# Example All Grain Recipe

- **Original Gravity:** 1.054 (13.3°P)
- **Final Gravity:** 1.012 (3.1°P)
- **ABV:** 5.5%
- **IBU:** 24
- **SRM:** 17
- 5G batch size

## Malt

- 10 lb. pale ale malt
- 6 oz. 45°L crystal malt
- 4 oz. 160°L crystal malt
- 2 oz. 80°L crystal malt
- 2 oz. 550°L roasted barley

## HOPS

- 0.75 oz. (21 g) Willamette, 6% a.a. @ 60 min
- 1 oz. (28 g) East Kent Goldings, 4.7% a.a. @ 10 min

Mash at 152°F (67°C) for 60 minutes

Ferment ~65 if possible.

## Yeast

1 sachet Lallemend Nottingham Yeast

<https://www.homebrewersassociation.org/homebrew-recipe/odavey-irish-red-ale/>

# Example Extract Recipe

## EXTRACT VERSION

Replace the pale ale malt on the previous page with 8 lb. 3.6 kg ) Maris Otter liquid malt extract.

Steep the crystal malts and roasted barley for 30 minutes at 155°F (68°C) in 1.5 gal. (5.7 L) water.

Remove the steeping grains and thoroughly dissolve the malt extract in the resulting wort. Top up with water to desired boil volume and proceed with the boil as above.

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# Discussion

- Tips?
- Questions?