

Red Tide AG

Created Friday January 18th 2019



NWBS

Method: **All Grain** Style: **Irish Red Ale** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.044** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **172 calories** (Per 12oz) Carbs: **17.8 g** (Per 12oz)

Original Gravity: **1.052** Final Gravity: **1.013** ABV (standard): **5.18%** IBU (tinseth): **19.61** SRM (morey): **14.19** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
5 lb	United Kingdom - Maris Otter Pale		38	3.75	44.9%
5 lb	Pale 2-Row		37	1.8	44.9%
1 lb	American - Caramel / Crystal 80L		33	80	9%
0.13 lb	American - Roasted Barley		33	300	1.2%

11.13 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	East Kent Goldings		Pellet	4.5	Boil	60 min	16.35	50%
1 oz	Fuggles		Pellet	4.5	Aroma	5 min	3.26	50%

2 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
1 oz	East Kent Goldings (Pellet)		16.35	50%
1 oz	Fuggles (Pellet)		3.26	50%

2 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	150 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - Irish Ale 1084

Amount: 1 Each Cost: Attenuation (custom): 73% Flocculation: Medium

Optimum Temp: 62 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 94 B cells required

Priming

CO₂ Level: 2.25 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0