

IRISH RED

Fallon Brew Supply
 220 East Main St. Pendleton, SC 29682
 (864) 633-0827
 orders@fallonbrewsupply.com
 www.fallonbrewsupply.com



Style Notes:

An easy-drinking pint, often with subtle flavors. Slightly malty in the balance sometimes with an initial soft toffee/caramel sweetness, a slightly grainy-biscuity palate, and a touch of roasted dryness in the finish. Some versions can emphasize the caramel and sweetness more, while others will favor the grainy palate and roasted dryness.

Brewing Method
Batch Size
Original Gravity
Bitterness
Color
Final Gravity
ABV
Mash Temp
Mash Time
Boil Time
Fermentation Temp
Primary
Secondary

All Grain
5 Gallon
1.043 SG
24 IBU
13.1 SRM
1.011 SG
4.1%
152° F
60 Minutes
60 Minutes
68° F
7 Days
14 Days

Extract
5 Gallon
1.043 SG
24 IBU
13.1 SRM
1.011 SG
4.1%
152° F
15 Minutes
60 Minutes
68° F
7 Days
14 Days

Extract
1 Gallon
1.045 SG
24 IBU
13.1 SRM
1.011 SG
4.1%
152° F
15 Minutes
60 Minutes
68° F
7 Days
14 Days

Malt/Extract

Maris Otter	7 LB
Crystal 40	1 LB
Roasted Barley (300)	0.25 LB

Golden Light LME	3.3 LB
Golden Light DME	1.5 LB
Maris Otter	1 LB
Crystal 40	1 LB
Roasted Barley (300)	0.25 LB

Golden Light DME	1 LB
Maris Otter	0.4 LB
Crystal 40	0.3 LB
Roasted Barley (300)	0.1 LB

Hops

Fuggles - 4.5% AA	3/4 OZ 60 Min
E. K. Goldings - 5% AA	1/2 OZ 30 Min
E. K. Goldings - 5% AA	1/2 OZ 15 Min

Fuggles - 4.5% AA	3/4 OZ 60 Min
E. K. Goldings - 5% AA	1/2 OZ 30 Min
E. K. Goldings - 5% AA	1/2 OZ 15 Min

Fuggles - 4.5% AA	1/4 OZ 60 Min
E. K. Goldings - 5% AA	1/4 OZ 30 Min
E. K. Goldings - 5% AA	0.1 OZ 15 Min

Adjunct

Irish Moss - 1/4 tsp - 10 Min. Left in Boil

Irish Moss - 1/4 tsp - 10 Min. Left in Boil

Irish Moss - 1/8 tsp - 10 Min. Left in Boil

Yeast

WLP004 Irish Ale Yeast

WLP004 Irish Ale Yeast

Safale S-04
