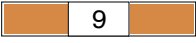
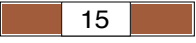
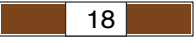


|               | Recipe vs. Style  |  |  | Wyeast 1084 Irish Ale yeast<br>Slight residual diacetyl and fruitiness; great for stouts. Clean, smooth, soft and full-bodied. Flocculation medium; apparent attenuation 71-75%. (62-72o F) Attenuation: 73% |
|---------------|---|--|--|--|
|               | Min   | Recipe   | Max  |  |
| O. G.         | 1.044   | 1.061  | 1.060  |  |
| F. G.         | 1.010   | 1.017  | 1.014  |  |
| Alcohol % Vol | 4.0   | 5.8  | 6.0  |  |
| I.B.U.        | 17  | 25   | 28   |  |
| S.R.M.        |  9 |  15 |  18 |  |
| CO2 Range     | 1.7   |  | 2.3  |  |

**Fermentables for 11 gallons: (90 minutes)**

- 22 lbs. of American Two-Row (Mash)
- 1 lbs. of Special B (DeWolf-Cosyns) (Mash)
- 1 lbs. of Honey (Boil)
- .25 lbs. of British Roasted Barley (Mash)

**Hops Schedule:**

- 1.5 oz. (42.5g) of Fuggles (3.2%) boiled for 90 minutes.
- 2.25 oz. (63.8g) of Fuggles (3.2%) boiled for 45 minutes.
- 1 oz. (28.3g) of Whitbread Goldings Variety (5.5%) boiled

**Additions:**

- 1 oz. (28.3 g) of Whirl-floc: boil 15 mins.

**Comments:**

**Mash Schedule:**

- Add 6.98 gallons of water at 158 F to raise mash to 140 F.
- Sparge with 9.61 gals. water to yield 11 gals. after boil & chill.
- Total mash volume with grains is 8.79 gallons.
- 13.68 gallons in boiling pot prior to boil with 1.049 gravity.
- 16.59 gals. of water with a 90min. boil.

**9. Scottish and Irish Ale — 9D. Irish Red Ale**

Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

**Ingredients:** May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

**Aroma:** Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

**Appearance:** Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

**Flavor:** Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

**Mouthfeel:** Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

**Overall Impression:** An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

**Commercial Examples:** Moling's Irish Red Ale, Smithwick's Irish Ale, Kilkenny Irish Beer, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale