

Penitent's Pint

Irish Red Ale



Extract & Steeping Grain Version

Batch Size: 5 gallons (fermentor)
Boil Volume: 3 gallons/6 gallons
Boil Time: 60 minutes
Alcohol by Volume (ABV): 4.3%
Bitterness (IBU): 26
Color (SRM): 14
Original Gravity (OG): 1.045 SG
Finishing Gravity (FG): 1.012 SG

FERMENTABLES

3.3 lb Pale liquid malt extract (LME)
2 lb Golden dry malt extract (DME)

STEEPING GRAINS

1 lb Flaked Barley
10 oz Admiral Maltings Caramel 50L
6 oz UK Crystal Rye 70-80L
2 oz Troubadour Moonlight Serenade 350L

HOPS*

1 oz Cascade hop pellets @ 60 min.
1 oz East Kent Golding hop pellets @ 15 min.

**Hop schedule for extract brew is based on a "partial" boil method. If utilizing a "full" boil with extract recipe, follow the All-Grain Hop schedule at the right.*

YEAST

Imperial Yeast A10 Darkness

OTHER

1 Whirlfloc tablet (kettle finings) @ 20 min.

All-Grain Version

Batch Size: 5 gallons (fermentor)
Boil Volume: 6 gallons
Boil Time: 60 minutes
Alcohol by Volume (ABV): 4.3%
Bitterness (IBU): 26
Color (SRM): 14
Original Gravity (OG): 1.045 SG
Finishing Gravity (FG): 1.012 SG

Mash Temp: 150 F

Mash Type: Single Infusion

Mash Time: 60 minutes

Efficiency: 65%

GRAINS

3.5 lb Skagit Valley Pale malt
4 lb Skagit Valley Ale malt
1 lb Flaked Barley
10 oz Admiral Maltings Caramel 50L
6 oz UK Crystal Rye 70-80L
2 oz Troubadour Moonlight Serenade 350L

HOPS

0.5 oz Cascade hop pellets @ 60 min.
1 oz East Kent Golding hop pellets @ 15 min.

YEAST

Imperial Yeast A10 Darkness

OTHER

1 Whirlfloc tablet (kettle finings) @ 20 min.

If you have any questions about the instructions in this recipe please call us at (503) 232-8793 or email info@fhsteinbart.com