



Irish Diplomacy

IRISH RED ALE

Original Gravity: 1.057 Final Gravity: 1.014 ABV: 5.7%
Bitterness: 33 IBUs SRM: 13 (medium amber)

A malt-focused beer style with an initial sweetness and a roasted dryness in the finish from UK malts, hops & v yeast. Amber to a deep reddish copper color with little to no hop aroma. A clean, easy-drinking pint to keep you expressing your opinions well into the evening!

Grains, Extracts & Sugars

Specialty Grains

1# Maris Otter
.5# Crystal 40
.5# Crystal 120
.25# Chocolate

steep specialty grains 20-30 mins @ 155°

Extract Brewing

6.6# Briess Golden LME Boil 60 mins

All Grain Brewing

8# Rahr 2-Row Pale Malt

*medium body: mash at 152° for 60-75 min
water: add 1 teaspoons Gypsum*

Hops

1 oz	East Kent Golding	Boil 60 min
.75 oz	Fuggle	Boil 60 min
.25 oz	Fuggle	Boil 5 min

Yeast

Dry:

Safale S-04 dry yeast

Liquid:

Whitelabs WLP004 Irish Ale
Imperial A10 Darkness (substitute)

Misc

5 oz	Priming Sugar	Bottling
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Irish Diplomacy Red Ale ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

1# Maris Otter, .5# Crystal 40, .5# Crystal 120, .25# Chocolate

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

6.6# Pilsen LME @ 60 min

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

**1 oz East Kent Golding @ 60 mins, .75 oz Fuggle @ 60 mins,
.5 tsp Irish Moss @ 15 mins, .25 oz Fuggle @ 5 mins**

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

WLP004 Irish Ale or Safale s-04 dry yeast

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

5 oz priming sugar

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!