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Recipe Name:

Redish winter '22

Units:

Metric - (Liters, kg, g, °C) ▼

Brew Method:

All Grain ▼

Batch Size:
(Fermenter)

33 (liters)

Target:

Fermentor ▼ ?

Boil Size:
(liters)

Pre: 33

Post: 24,6

Calc

Equipment:
(Profile)

No Equipment Profile Selected ▼ ?

Author:

Source

Style:

15. Irish BeeK ▼

Sub Category:

15A. Irish Red AleK ▼

Boil Time:

60 (minutes)

Efficiency:

75 % (Brew House) ?

Original Gravity	Final Gravity	ABV	IBU
1.046	1.012	4.57%	21.51
EBC	Mash pH	Cost \$	Color & Style
18.31	-	0	✓

MORE...

Goal

Fermentables

1,65

kg ▾

Belgian - Pilsner (1.6 °L)

×

 ▾

25,1

%

PPG: 37 EBC: 2.77 OG: 11.58 PTS: 101 DP: 120

\$

☐ Late Addition

200

g ▾

Weyermann - Carahell (10 °L)

×

 ▾

3

%

PPG: 34 EBC: 25.19 OG: 1.29 PTS: 11 DP: 0

\$

☐ Late Addition

200

g ▾

Weyermann - Abbey Malt (17 °L)

×

 ▾

3

%

PPG: 36.8 EBC: 43.87 OG: 1.4 PTS: 12 DP: 0

\$

☐ Late Addition

100

g ▾

Thomas Fawcett - Pale Chocolate Malt (230[×] °L)

▾

1,5

%

PPG: 32.2 EBC: 612.27 OG: 0.61 PTS: 5 DP: 0

\$

☐ Late Addition

20

g ▾

American - Dark Chocolate (420 °L)

×

 ▾

0,3

%

PPG: 29 EBC: 1119.3 OG: 0.11 PTS: 1 DP: 0

\$

☐ Late Addition

200

g ▾

Flaked Oats (2.2 °L)

×

 ▾

3

%

PPG: 33 EBC: 4.37 OG: 1.25 PTS: 11 DP: 0

\$

☐ Late Addition

100

g ▾

Weyermann - CaraRed (19.3 °L)

×

 ▾

1,5

%

PPG: 35 EBC: 50.01 OG: 0.66 PTS: 6 DP: 0

\$

☐ Late Addition

4

kg ▾

BE - Pale Ale (3.4 °L)

×

 ▾

60,9

%

PPG: 38 EBC: 7.58 OG: 28.83 PTS: 251 DP: 60

\$

☐ Late Addition

100

g

American - Caramel / Crystal 15L (15 °L)

1,5

%

PPG: 35 EBC: 38.53 OG: 0.66 PTS: 6 DP: 0

☐ Late Addition

Total: 6.56 kg

DP: 67 (Min: 30+)

Add

Add Custom

Sort

\$ 0

Mash Guidelines

Starting Mash Thickness: 3.65 L/kg Grain Temp: °C

Amount

Start Temp

Target Temp

Time

0.0

L

0

°C

0

°C

0

min

Type: -- Desc:

Mash: 0 L Sparge: 0 L

Total: 0 L

Add

Yeast

Yeast: Select Yeast

Amount: 1 Each

Cust Attenuation: 0 %

Optimum Temp: - °C

Flocculation:

Avg Attenuation: %

Alcohol Tolerance:

Add \$ 0

Cells Required: 132 B Final Gravity: 1.012 ABV: 4.57%

Attenuation: 75 %

Fermentation Temp: 0 °C

Pitch Rate: MFG Recommended 0.35 (Ale)

Starter:

Priming Information

CO₂ Carbonation Level Volume: 2 - 2.5

Priming Method:

Amount:

Temp:

CO₂ Level:

°C

2.25

vols

Hops

30

g

pilot uk

x

9,93

AA

60

min.

Leaf/Whole

x

Boil

x

Util (Optional):

%

Temp:

100

°C

IBUs: 21.51

Util: 23.8%

AAUs: 10.5

Total: 30 g

Add

Sort

\$ 0

Other Ingredients

0.00

oz

Select Other

0

min.

Water Agt

Mash

Add

Sort

\$ 0

?

Mash pH

Water Chemistry

Source Water:

Target Water:

Balanced Profile

Use an [existing water calc](#) to load salts and acids from a previous recipe.

Target Ion Levels (ppm or mg/L)

Ca⁺²

Mg⁺²

Na⁺

Cl⁻

SO₄⁻²

HCO₃⁻

0

0

0

0

0

0

Overall Water Report (mg/L)

<https://www.brewersfriend.com/homebrew/recipe/calculator>

4/6

Water Calculator

Not Linked: Link a water calculator for a more granular pH prediction.

[Link !\[\]\(e2376d476d06eb31946dc01a69a4403a_img.jpg\)](#)[Update Recipe](#)

Save your Recipe before linking a water calculator, then click Update Recipe after linking or making changes on the linked water calculator.

Custom Name:

Water Notes:



Describe the target water and any special treatments.

Add Photos

Drop Images of your Recipe here

Description / Notes



Provide a description of the beer and notes about the recipe such as other ingredients, fermentation duration and temperature, and any special methods used.

☐ **Award Winning** *Explain in the notes and provide evidence.*

[BACK TO TOP](#)