

BEER NAME: MY IRISH ROSE

Beer Style: Irish Red Ale

Description: Beamish Red Ale clone

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	%age	
2.5	Ale Malt	55%	
1.2	Vienna	26%	
0.4	Melanoidin	9%	
0.4	Caramunich 3	9%	
0.05	Roast Barley	1%	

HOP SCHEDULE:

Boil Time	Weight	Alpha	Hops	IBU
60 Min	50g	4.0%	East Kent Goldings	18.1
10 Min	10g	4.0%	Fuggles	1.3
2 Min	10g	4.0%	Fuggles	0.3

MASH TEMPERATURE: 65C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.045	1,010	4.7%	20	37 ebc	0.45

SUGGESTED YEAST: Nottingham

FERMENTATION TEMPERATURE: 17C – 23C

COMMENTS: