

BEER NAME: SHILLELAGH RED ALE

Beer Style: Irish Red Ale

Description: Based on Beamish Red Ale

BREW LENGTH: 25 Litres

GRAIN BILL:

KG	Selected Grain	% age	
2.5	Ale Malt	55	
1.2	Vienna Malt	26	
0.4	Melanoidin Malt	8.75	
0.4	Caramunich !!!	8.75	
0.06	Roast Barley	1.5	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	50	4	East Kent Goldings	18.1
10	15	4	Fuggles	1.5
2	15	4	Fuggles	0.3
				19.9

MASH TEMPERATURE: 68C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.043	1.010	4.4	20	38EBC	.45

SUGGESTED YEAST: Wyeast 1084, Safale S04

FERMENTATION TEMPERATURE:

COMMENTS: