

IRISH RED ALE (SMITHWICKS)

Irish Red Ale

Type: Extract	Brewer: WOODLAND HILLS BWC
Boil Size: 3.50 gal	Batch Size (fermenter): 5.00 gal
Est Original Gravity: 1.052 SG	Est Final Gravity: 1.013 SG
Boil Time: 60 min	Bitterness: 18.8 IBUs
Estimated Alcohol by Vol: 5.0 %	Est Color: 13.0 SRM
Final Bottling Volume: 4.75 gal	
Fermentation: Ale, Two Stage	

INGREDIENTS

Fermentables

Amt	Name	Type
8.0 oz	Scottish 80L	Grain
4.0 oz	Aromatic Malt	Grain
4.0 oz	Cara Wheat	Grain
4.0 oz	Crystal Malt -120L	Grain
4.0 oz	ESB Pale Malt (Gambrinus)	Grain
4.0 oz	Honey Malt	Grain
7 lbs 4.0 oz	Briess Munich LME	Extract

HOPS

Hops Used

Amt	Name	Type	%/IBU
0.50 oz	Northdown [8.00 %] - Boil 60.0 min	Hop	12.2 IBUs
0.50 oz	Whitbread Golding Variety (WGV) [7.10 %] - Boil 20.0 min	Hop	6.6 IBUs
1.00 oz	Brambling Cross[7.0 %] - Boil 0.0 min	Hop	0.0 IBUs

ADJUNCTS

Misc Ingredients

Amt	Name	Type
0.25 tsp	Gypsum (Mash 60.0 mins)	Water Agent
0.50 tsp	Calcium Carbonate (Boil 60.0 mins)	Water Agent
1.0 tsp	Irish Moss (Boil 20.0 mins)	Fining
0.75 Cup	Brewers Sugar (Priming) (Boil 0.0 mins)	Other

YEAST

Yeasts Used

Amt	Name	Type
1.0 pkg	Irish Ale (Wyeast Labs #1084)	Yeast

Notes

EXTRACT NOTE: 7.25 LBS. SYRUP = 6 LBS DRY MALT EXTRACT = 9 LBS GRAIN

STEEP GRAIN IN 2.5 QUARTS WATER AT 160* F. SPARGE WITH AN

ADDITIONAL 2.5 QUARTS AT 160* F.