

SLOANE DUFFY'S IRISH RED ALE

Stubbornly Irish. Beautifully Red.

5-Gallon All-Grain Homebrew Recipe

THE CHARACTER

Sloane Duffy — an Irish-born woman whose name comes first on the label for a reason. Not because Burton wouldn't fight her for it — but because he knows better than to try. Stubborn, beautiful, fiery — Sloane is the soul of Duffy & Ward. Her Irish Red Ale is exactly like her: warm, honest, smooth, with a quiet fire underneath that catches you off guard if you're not paying attention.

THE STYLE

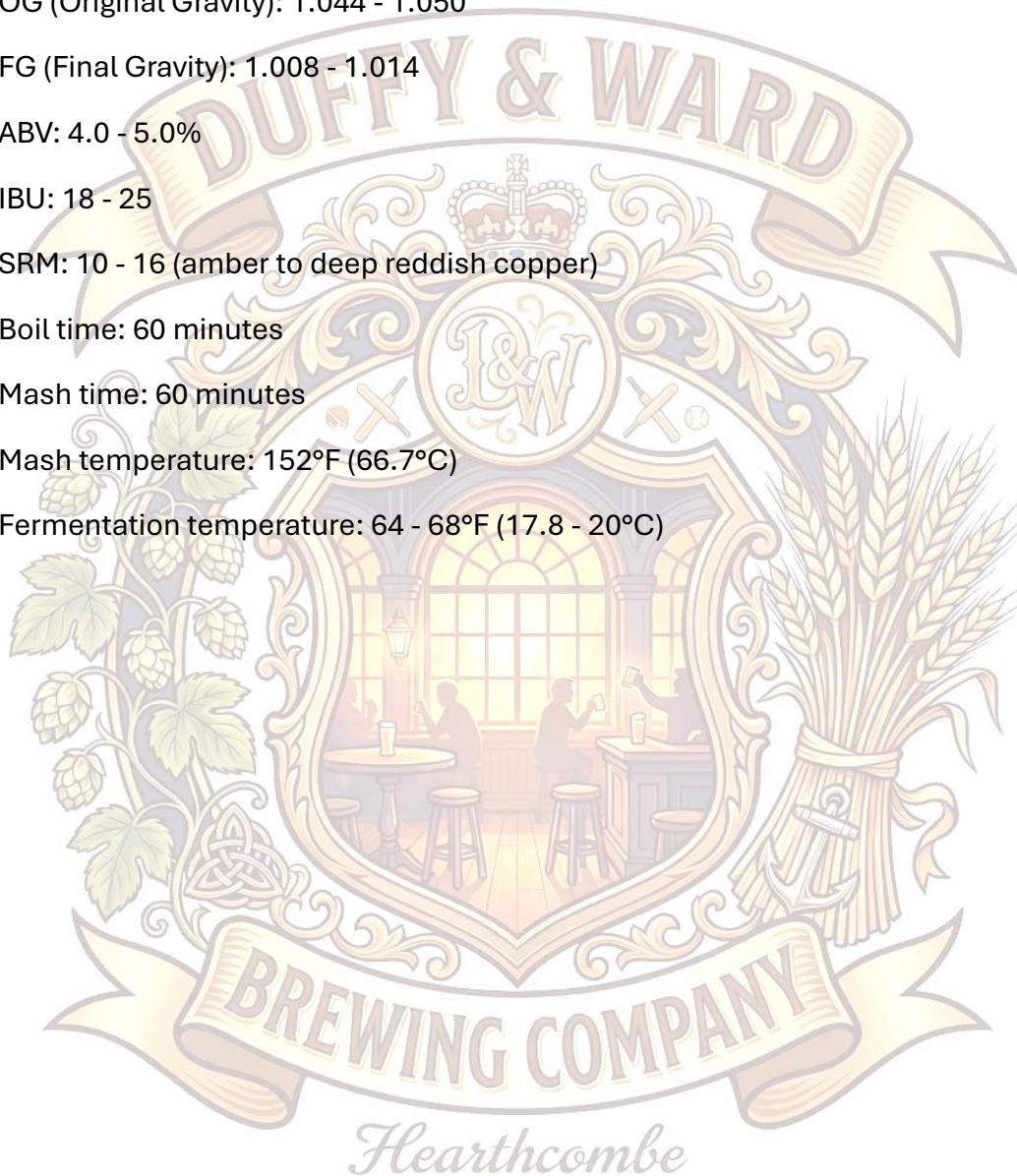
Irish Red Ale is one of Ireland's oldest and most traditional beer styles, with roots stretching back centuries to the farmhouse brewing traditions of rural Ireland. The style is defined by its distinctive reddish-amber color, which comes from the use of a small amount of roasted barley — just enough to add color and a subtle dry roast character without the heavy bitterness of a stout or porter. This was the everyday session beer of Ireland long before Guinness came to dominate the landscape — brewed in homes, served in village pubs, and passed down through generations. The style emphasizes balance and drinkability above all else.



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

THE SPECS

- Batch size: 5 gallons (into fermenter)
- Pre-boil volume: 6.5 gallons
- OG (Original Gravity): 1.044 - 1.050
- FG (Final Gravity): 1.008 - 1.014
- ABV: 4.0 - 5.0%
- IBU: 18 - 25
- SRM: 10 - 16 (amber to deep reddish copper)
- Boil time: 60 minutes
- Mash time: 60 minutes
- Mash temperature: 152°F (66.7°C)
- Fermentation temperature: 64 - 68°F (17.8 - 20°C)



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

THE WATER

- Start with RO or distilled water — build from scratch
- Treat ALL water with one Campden tablet per 20 gallons to remove chlorine and chloramine
- Target a Dublin-inspired water profile — moderate bicarbonate, balanced chloride and sulfate, favoring malt smoothness over hop bitterness

Mineral Additions (for 8 gallons total water — mash plus sparge):

- Gypsum (calcium sulfate): 2 grams
- Calcium chloride: 4 grams
- Epsom salt (magnesium sulfate): 1 gram
- Baking soda (sodium bicarbonate): 2 grams
- Lactic acid (88%): as needed to achieve mash pH of 5.2 - 5.4
 - The roasted barley will naturally lower pH — you may need less acid than other styles
 - Start with 0.5 ml and measure

Target Water Profile (approximate ppm):

- Calcium: 70-100
- Magnesium: 5-15
- Sodium: 20-40
- Sulfate: 50-70
- Chloride: 80-100
- Bicarbonate: 80-120

Note: The higher chloride-to-sulfate ratio emphasizes malt smoothness and a rounded, soft mouthfeel. The moderate bicarbonate supports the dark specialty malts and helps round out any sharp roasted edges. Dublin water was historically high in bicarbonate — that's why Ireland became famous for dark, malty beers. You're building Dublin in your kitchen.

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

THE GRAIN BILL

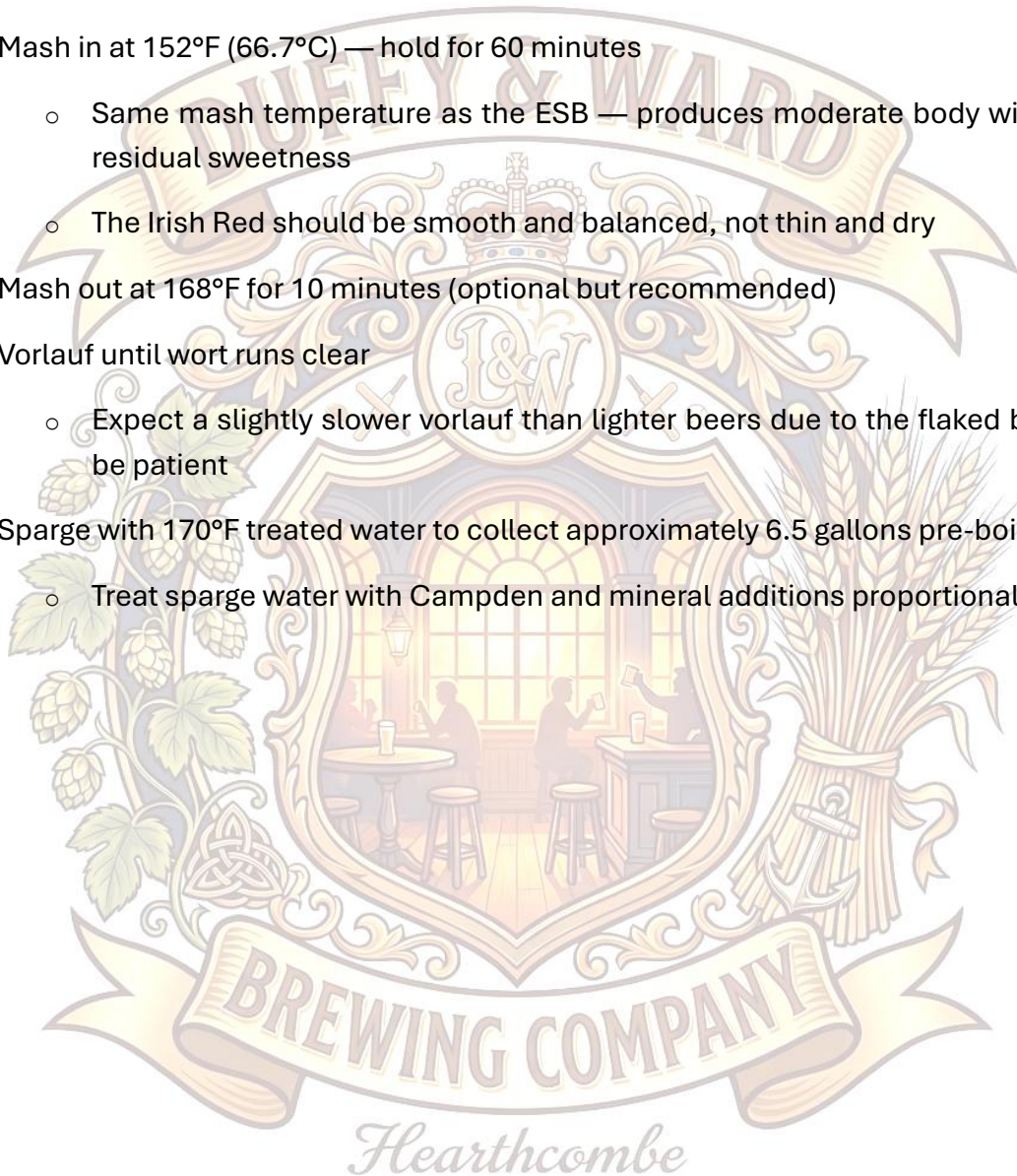
- Maris Otter pale malt: 7.5 lbs (79%)
 - English base malt provides a biscuity, bread-crust foundation. Maris Otter works beautifully in Irish styles — it has more character than standard pale malt while still letting the specialty malts shine
- Crystal 40L: 0.75 lb (8%)
 - Adds caramel sweetness, body, and golden amber color
 - The workhorse crystal malt — contributes the "warm" character of the style
- Crystal 120L: 0.25 lb (2.5%)
 - Adds deep caramel, dark dried fruit, and rich reddish color
 - Small amount — just enough to push the color and add complexity without heavy sweetness
- Roasted barley: 3 oz (approximately 2%)
 - THE defining ingredient of Irish Red Ale
 - Adds the signature reddish hue and a subtle dry roasted finish
 - This is NOT a stout — 3 oz is a whisper, not a shout
 - If you add too much, you've brewed a dry stout. Too little and you've brewed an amber ale. 3 oz is the sweet spot
- Munich malt: 0.5 lb (5%)
 - Adds bready depth and malt richness
 - A quiet supporting player that fills out the middle of the flavor
- Flaked barley: 0.25 lb (2.5%)
 - Traditional Irish ingredient — adds body, head retention, and a slight creamy quality
 - Complements the roasted barley and adds authenticity to the style

Total grain bill: approximately 9.5 lbs

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

Mash Instructions:

- Strike water volume: approximately 3.6 gallons (1.5 quarts per pound)
- Strike water temperature: approximately 163°F (to achieve 152°F mash temp — adjust based on your system)
- Mash in at 152°F (66.7°C) — hold for 60 minutes
 - Same mash temperature as the ESB — produces moderate body with some residual sweetness
 - The Irish Red should be smooth and balanced, not thin and dry
- Mash out at 168°F for 10 minutes (optional but recommended)
- Vorlauf until wort runs clear
 - Expect a slightly slower vorlauf than lighter beers due to the flaked barley — be patient
- Sparge with 170°F treated water to collect approximately 6.5 gallons pre-boil volume
 - Treat sparge water with Campden and mineral additions proportionally



THE HOPS

Minimal, restrained hopping. The hops provide balance, not character. This beer is about malt, not hops. Sloane doesn't need hops to make an impression.

- East Kent Goldings: 1.0 oz at 60 minutes (bittering)
 - Smooth, refined English hop — provides clean bitterness without rough edges
 - Approximately 18-22 IBU
- East Kent Goldings: 0.5 oz at 15 minutes (flavor)
 - Adds just a whisper of earthy, floral hop flavor
 - Approximately 3-4 additional IBU
- No late hop additions. No dry hops. No flameout additions.
 - This is intentional. Irish Red Ale is malt-forward. The hops balance, they don't lead.

Total hops: 1.5 oz East Kent Goldings Total IBU: approximately 20-25

Alternative Hops (if EKG unavailable):

- Fuggles — earthy, woody, traditional English/Irish hop
- Willamette — American-grown with English character, smooth and mild
- Challenger — slightly more assertive but clean

Note: Do NOT use American hops — no Cascade, no Centennial, no Citra. This beer should have zero citrus or pine character. If you can identify the hops in the finished beer, you used too much. The malt tells the story here.

THE YEAST

- Primary recommendation: White Labs WLP004 (Irish Ale) or Wyeast 1084 (Irish Ale)
 - THE authentic Irish ale yeast
 - Clean with very subtle fruity esters — less fruity than English ale yeast
 - Moderate attenuation — leaves some residual sweetness and body
 - Slightly less flocculant than WLP002 — still clears well
 - Produces the smooth, clean, malty character that defines Irish ales
- Alternative: Safale S-04 (dry)
 - English ale dry yeast — works well in Irish styles
 - Clean, mild ester profile
 - Reliable and forgiving
- Second alternative: White Labs WLP002 (English Ale) or Wyeast 1968 (London ESB)
 - Can work — produces a slightly more fruity, more characterful version
 - The beer will taste slightly more "English" than "Irish"
 - Acceptable but not authentic

Yeast Preparation:

- If using liquid yeast (WLP004 or Wyeast 1084): make a 1.0 liter starter 24-48 hours before brew day
 - Lower gravity beer requires a smaller starter than the ESB or Stout
 - Stir plate recommended but not required
- If using dry yeast (S-04): rehydrate in 4 oz of sterile water at 77°F for 15 minutes before pitching
 - Or pitch directly

THE PROCESS — Brew Day

- Step 1: Collect and treat water — RO or distilled, add minerals including baking soda, add Campden tablet
- Step 2: Heat strike water to approximately 163°F
- Step 3: Mash in — add grain slowly, stir thoroughly, target 152°F
 - Note: the roasted barley may create small dark flecks in the mash — this is normal
 - Check temperature at 15 and 30 minutes — adjust if necessary
 - Check mash pH — target 5.2 to 5.4
 - The roasted barley naturally lowers pH — you may need less acid than expected
- Step 4: Hold mash at 152°F for 60 minutes
- Step 5: Mash out at 168°F for 10 minutes (optional)
- Step 6: Vorlauf — recirculate until wort runs clear
 - The flaked barley may slow this process — take your time
 - A slightly hazy vorlauf is acceptable — don't over-recirculate
- Step 7: Sparge with 170°F treated water — collect approximately 6.5 gallons
- Step 8: Bring to a rolling boil
 - Watch for hot break
- Step 9: Add bittering hops — 1.0 oz East Kent Goldings at 60 minutes
- Step 10: Add flavor hops — 0.5 oz East Kent Goldings at 15 minutes
- Step 11: No additions at flameout — this beer finishes malt-forward

- Step 12: Chill wort as quickly as possible to 64°F
- Step 13: Transfer to sanitized fermenter
 - Aerate the wort — shake vigorously for 2-3 minutes or use an oxygenation stone
- Step 14: Pitch yeast
- Step 15: Seal fermenter, attach airlock, place in temperature-controlled environment at 64-68°F



FERMENTATION

- Primary fermentation: 64-68°F for 10-14 days
 - Start at 64°F for the first 3-4 days — keeps the beer clean
 - Allow temperature to rise naturally to 66-68°F for the remainder
 - WLP004/1084 is well behaved — less likely to stall than WLP002
 - Active fermentation should be visible within 12-24 hours
- Check gravity at day 10 and again at day 12-14
 - Fermentation is complete when gravity is stable over two consecutive days
 - Target FG: 1.008 - 1.014

CONDITIONING

- Option A: Cold crash at 34-38°F for 3-5 days
 - Irish ale yeast clears nicely with cold crashing
 - The ruby-red color is best appreciated in a clear beer — clarity matters for this style
- Option B: Add gelatin finings
 - Dissolve 1 teaspoon of unflavored gelatin in 1 cup of 150°F water
 - Add to fermenter after cold crash begins
 - Wait 48 hours for brilliant clarity
- Option C: Irish moss or Whirlfloc tablet
 - Add one Whirlfloc tablet at 10 minutes remaining in the boil
 - Helps protein coagulation and improves clarity
 - Can be used in combination with cold crashing and gelatin

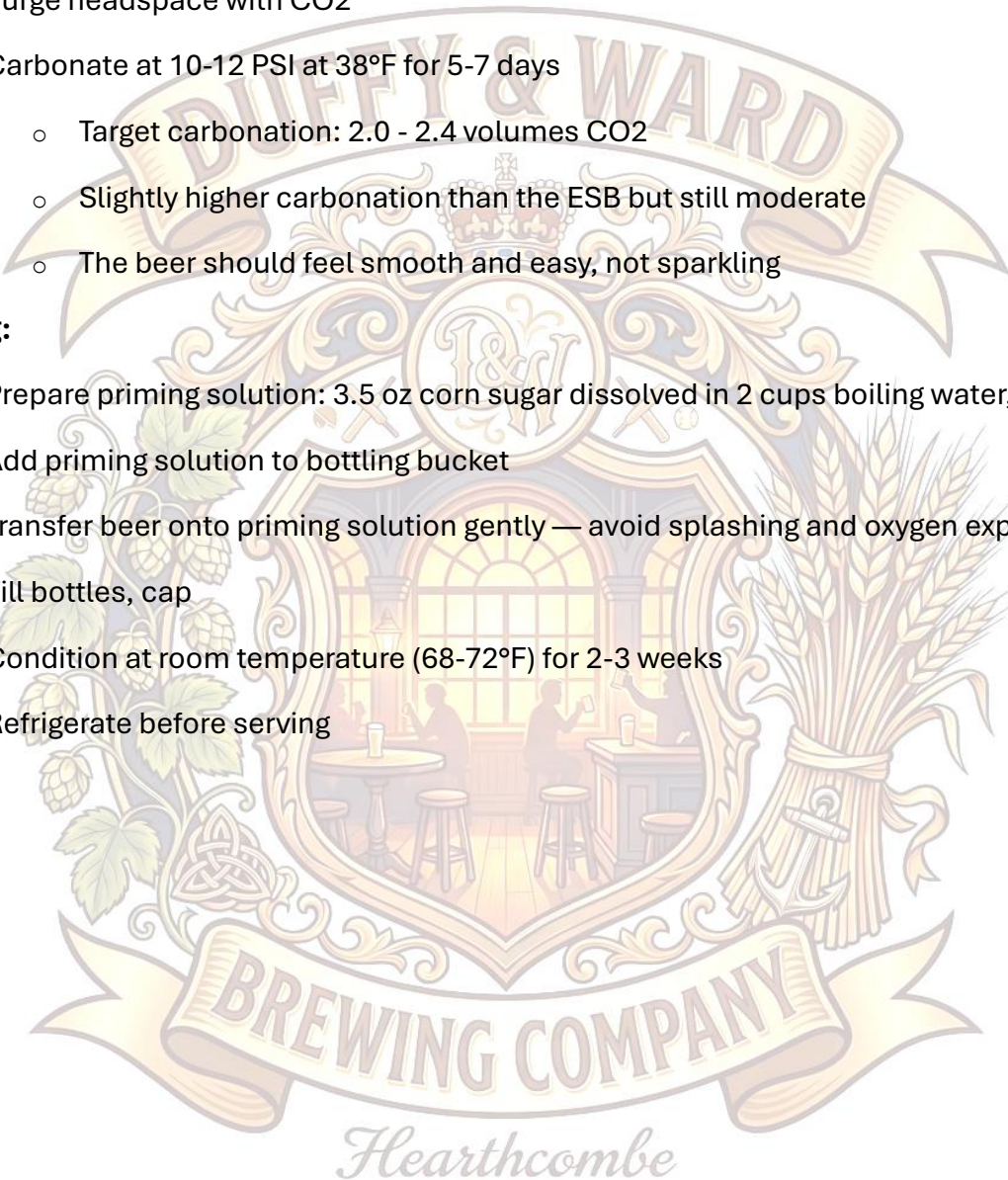
PACKAGING

Kegging (Preferred):

- Transfer to sanitized keg
- Purge headspace with CO₂
- Carbonate at 10-12 PSI at 38°F for 5-7 days
 - Target carbonation: 2.0 - 2.4 volumes CO₂
 - Slightly higher carbonation than the ESB but still moderate
 - The beer should feel smooth and easy, not sparkling

Bottling:

- Prepare priming solution: 3.5 oz corn sugar dissolved in 2 cups boiling water, cooled
- Add priming solution to bottling bucket
- Transfer beer onto priming solution gently — avoid splashing and oxygen exposure
- Fill bottles, cap
- Condition at room temperature (68-72°F) for 2-3 weeks
- Refrigerate before serving



SERVING

- Glass: Imperial pint glass (20oz) or standard nonic pint
- Serving temperature: 45-50°F (7-10°C) — cool but not ice cold
 - Slightly warmer than a lager, slightly cooler than a stout
 - The malt character and subtle roast come alive at this temperature
 - Too cold and the beer tastes flat and lifeless
- Pour: Tilt glass to 45 degrees, pour steadily, straighten to build a one-inch head
- The beer should be amber to deep reddish copper, clear, with a cream to off-white head
- Hold the glass up to the light — the ruby-red glow is the signature of the style and the beauty of this beer



TASTING NOTES — What To Expect

- Appearance: Amber to deep reddish copper with ruby highlights when held to light. Clear to brilliant. Cream to off-white head with moderate retention
- Aroma: Gentle toasted malt, light caramel and toffee sweetness, subtle biscuit from Maris Otter, very faint roasted barley dryness. Low earthy hop aroma if any. Clean and inviting
- Flavor: Malty with caramel and toffee notes, a light toasted grain character, low earthy hop bitterness for balance, and a distinctive dry roasted finish from the roasted barley. The roast should be a whisper, not a shout — if it tastes like coffee, you used too much roasted barley. Clean, smooth, balanced
- Mouthfeel: Light to medium body — smooth and easy drinking with a slight creaminess from the flaked barley. Moderate carbonation
- Overall: The definition of a session beer. Warm, honest, inviting. The kind of beer you order without thinking and finish without noticing. Then you order another

Commercial Benchmark:

- Taste alongside Smithwick's Irish Ale or Kilkenny Irish Cream Ale
- Your version should have similar color and balance but more character and complexity than the commercial versions — which are often simplified for mass production
- The roasted barley finish is what sets a true Irish Red apart from a generic amber ale

FOOD PAIRINGS

- Shepherd's pie — the signature D&W pairing
- Apple crumble with cream
- Irish cheddar and soda bread
- Roast chicken
- Bangers and mash
- Simple grilled fish
- Corned beef and cabbage
- Beef stew



TROUBLESHOOTING

- **Too dark / too roasty:** Reduce roasted barley to 2 oz next time. The line between "Irish Red" and "Dry Stout" is about 2-3 oz of roasted barley
- **Not red enough:** Increase roasted barley to 4 oz OR increase Crystal 120L to 0.5 lb. The color should be unmistakably red, not brown and not amber
- **Too sweet:** Mash temperature was too high. Next time mash at 150°F for a drier finish
- **Too thin / watery:** Increase flaked barley to 0.5 lb or increase Crystal 40L to 1.0 lb
- **Too bitter:** Reduce 60-minute EKG addition to 0.75 oz. This style should have restrained bitterness — the malt leads
- **Hazy:** Cold crash longer, add gelatin, use Whirlfloc at 10 minutes in the boil. Clarity shows off the beautiful red color
- **No roasted character at all:** Increase roasted barley to 4 oz. You should taste a subtle dryness in the finish — like a distant echo of a stout
- **Tastes like an English bitter:** Too much hop character or wrong water profile. Reduce sulfate, increase chloride, and reduce late hop additions. Irish Red is softer and rounder than English bitter
- **Off flavors — fruity esters too strong:** Fermentation temperature was too warm. Hold 64°F for the first 3-4 days. WLP004 is cleaner than English yeasts but still produces some esters at higher temperatures
- **Off flavors — metallic or harsh:** Check water chemistry. Too much sulfate or mineral additions can create harshness. Pull back on gypsum and increase calcium chloride ratio

NOTES

This is the beer that puts Sloane's name on the sign. It should be effortless — not because it's simple to brew, but because it should TASTE effortless. Smooth, warm, balanced, honest.

The test is not whether it's impressive. The test is whether it feels like coming home.

Three ounces of roasted barley. That's what separates an Irish Red from an amber ale. Three ounces. A whisper of Ireland. A quiet fire underneath.

Ask yourself: does this taste like Sloane? Warm but not soft. Smooth but not bland. Honest but not obvious. And that dry, slightly roasty finish that catches you off guard — just when you thought you had her figured out.

If yes — you've brewed an Irish Red.

Stubbornly Irish. Beautifully Red.

