

McSwiggin's Irish Ale (All Grain)

Ah, that salt breeze blows in from the Irish Sea and sends that chill through your bones, and you tighten your slicker before slipping into the toasty pub, where the fire crackles beneath the bricks and the barkeep slides you a freshly-drawn mug of this refreshing, ruby-red ale nestled comfortably below the creamy pale head. And as you raise your mug in a toast to your mates, you take a swig, where your senses are rewarded with a sweet maltiness highlighted with toasty caramel and a roasty, dry finish, and as you savor that admirable balance between the malt sweetness and hop bitterness, you realize that McSwiggin's is more than just a name - it's a suggestion - so you swig your ale, wipe your mug, and wave for another, because this Irish pub is about drinking, and you've found a dandy here that you can cozy up with and go the distance!

Just the Facts, Ma'am:

BJCP Style: 9D. Irish Red Ale
 Original Specific Gravity: 1.055 - 1.059
 Final Specific Gravity: 1.012 - 1.016
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: No
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 5.6%
 Color: 21 SRM (Red, like your rosy nose after some McSwiggin!)
 International Bittering Units: 23
 Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

8.5 lbs British 2-Row Malt
 16 oz 60L Crystal Malt
 4 oz Roasted Barley
 5 oz Dextrose (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Bramling Cross Hops (Bittering, 60 Minutes)
 ½ oz Kent Golding Hops (Flavor, 10 Minutes)
 ½ oz Kent Golding Hops (Flavor & Aroma, After Boil Steep, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast or
 Wyeast 1318 London Ale III Yeast
 Or
 Dry Yeast: Safale S-04 Ale Yeast or Cellar Science English Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

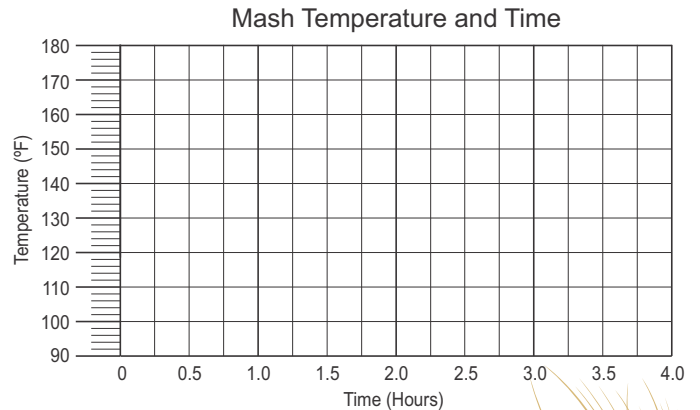
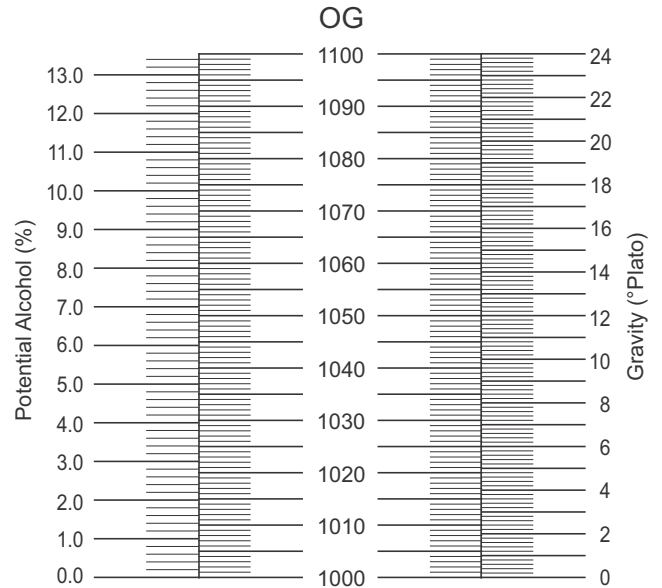
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 153°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)



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