



Paddy Murphy's Red Ale (All Grain)

As red as an Irishman's nose on St. Patrick's Day, Paddy Murphy's Red Ale will titillate your taste buds with its unraveling layers of toffee-accented caramel and smooth toasty sweetness before easing into a dry, roasty finish; and if you can picture ol' Paddy stumbling from the pub into the Irish sunshine, then he'd be propped up by this ale's delectable balanced bitterness. And with a deep, rounded belly-breath of fresh air, ol' Paddy'll teeter on his boot heels, swivel around, and, like a good Irishman, head back inside for another pint of this delicious red ale!

Just the Facts, Ma'am:

BJCP Style: 9D. Irish Red Ale
Original Specific Gravity: 1.056 - 1.062
Final Specific Gravity: 1.008 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.3%
Color: 16 SRM (Red, like Rudolph's nose on an Irishman!)
International Bittering Units: 17
Time to Awesome Drinkability: 5 Weeks!

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!) (/ /)

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:

8.1 lbs British 2-Row Malt
8 oz Gambrinus Honey Malt
2 oz 120L Crystal Malt
2 oz Roasted Barley
1 lb Natural Raw Sugar (Add at the beginning of the 60 minute boil)

Hops & Hop Addition Schedule:

1 oz Fuggle Hops (Bittering, 60 Minutes)
½ oz Crystal Hops (Bittering, 30 Minutes)
½ oz Crystal Hops (Flavor & Aroma, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast
Or
Dry Yeast: Windsor Ale Yeast or Safale S-04 Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

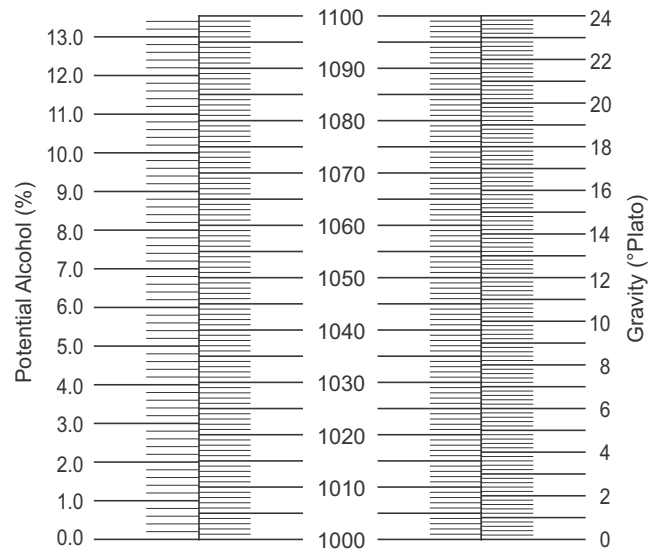
Liquid Yeast Activation Before Brewing:

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

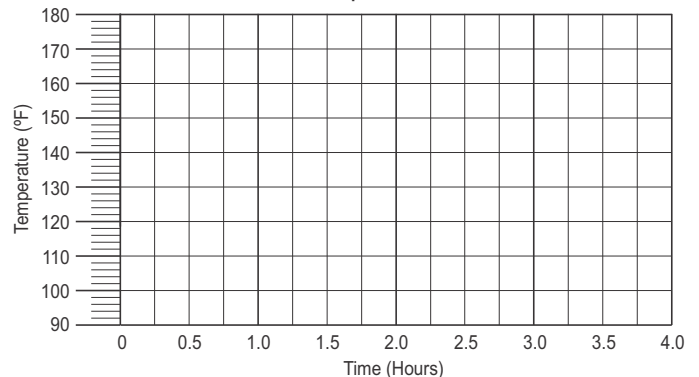
Mash Schedule:

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

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Mash Temperature and Time



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