

Irish Red

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

An Irish red uses caramel malts and roasted barley which gives the beer its red color. Reminiscent of Irish Pubs, this easy-drinking, roasty, malt-forward style is the perfect choice to pair with some pub grub!



This yeast is from one of the oldest stout-producing breweries in the world. Medium attenuation helps with a dry finish that promotes roasty notes. Esters help round out the overall flavor

This strain produces underlying esters of pear and melon which work well with hop and malt derived notes. Its medium to high alcohol tolerance is well-suited for strong Scotch-style ales or barleywine beers.

TASTING NOTES:

Graham Cracker | Honey | Dry Finish

TASTING NOTES:

Rye | Caramel | Toffee

STATS	
ABV(%):	5.3
IBU(ppm):	18.5
OG/Plato:	1.051/12.7P
FG/Plato:	1.009/2.3P
Gluten (ppm):	< 20

STATS	
ABV(%):	5.1
IBU(ppm):	16.5
OG/Plato:	1.051/12.7P
FG/Plato:	1.012/3P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

Irish Red

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP004 Irish Ale Yeast or
WLP028 Edinburgh/Scottish Ale Yeast



MALT:

Pale Malt (210kg/83.0%)
Carafoam (24kg/9.5%)
Caramel Malt - 120L (8kg/3.2%)
Caramel Malt - 60L (8kg/3.2%)
Roasted Barley (3kg/1.2%)



HOPS:

BOIL
Perle (1.1kg/60min)

CELLAR FUN:

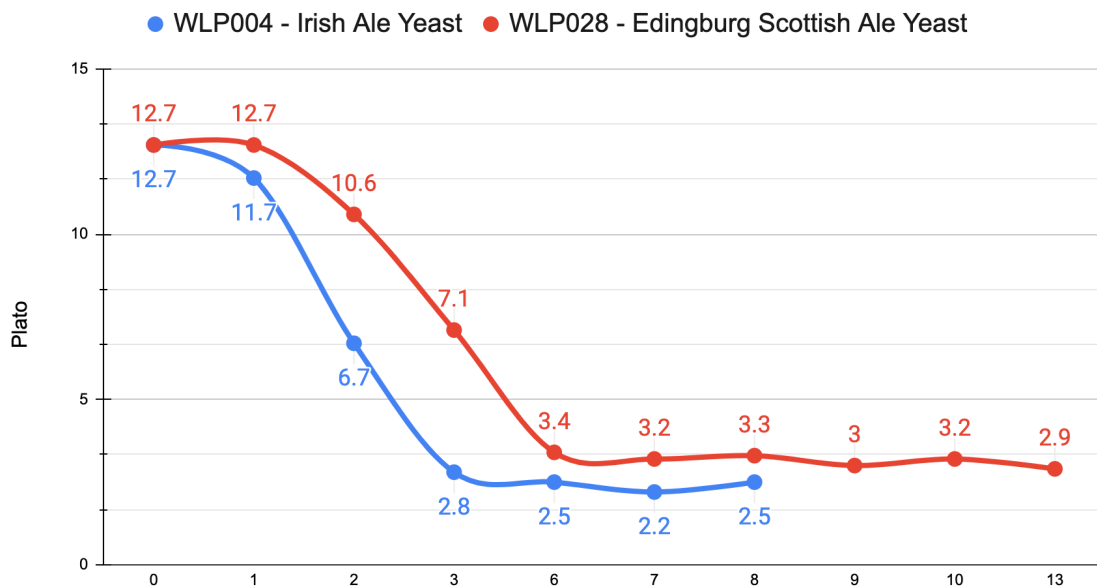
- KO TEMP: 21C TO 18C IN FV
- AERATED TO 18 PPM



OTHER:

- Pitch Clarity Ferm (211mL)
During KO for proper mixing
- Pitch Brewzyme-D (75mL)
During KO for proper mixing
- Pitch Yeast to industry standard ale pitch rate of
1 mil cells/mL/P (2 Pro Pouches)
- Ferment at 18°C
- Trub Dump at 24 hours

Gravity (Plato)



	WLP004	WLP028
App. Attenuation (%):	81.6	76.2
Starting pH:	5.2	5.2
Final pH:	4.2	4.4
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64

	WLP004	WLP028
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	26.5	15.9