

# #53 Den Røde Dævel

Irish Red Ale (15 A)

**Type:** All Grain  
**Batch Size:** 40,00 l  
**Boil Size:** 32,00 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 28,25 l  
**Final Bottling Vol:** 38,00 l  
**Fermentation:** TuneBrygget Ale

**Date:** 23 May 2017  
**Brewer:** TuneBrygget  
**Asst Brewer:**  
**Equipment:** Grainfather  
**Efficiency:** 90,00 %  
**Est Mash Efficiency:** 95,6 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pale Ale (5,0 EBC)	Grain	1	44,4 %
4,00 kg	Red-X (30,0 EBC)	Grain	2	44,4 %
0,50 kg	Hvete (4,5 EBC)	Grain	3	5,6 %
0,40 kg	CaraClassic (120,0 EBC)	Grain	4	4,4 %
0,10 kg	Carafa I (900,0 EBC)	Grain	5	1,1 %
20,00 g	Millenium [15,00 %] - Boil 60,0 min	Hop	6	14,0 IBUs
55,00 g	Chinook [13,00 %] - Boil 10,0 min	Hop	7	12,1 IBUs
10,00 g	Gjærnæring (Boil 10,0 mins)	Other	8	-
1,0 pkg	Pacific Ale (White Labs #WLP041) [35,49 ml]	Yeast	9	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,058 SG  
**Est Final Gravity:** 1,018 SG  
**Estimated Alcohol by Vol:** 5,3 %  
**Bitterness:** 26,0 IBUs  
**Est Color:** 28,9 EBC

**Measured Original Gravity:** 1,052 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 5,5 %  
**Calories:** 484,7 kcal/l

## Mash Profile

**Mash Name:** TuneBrygget  
**Sparge Water:** 5,01 l  
**Sparge Temperature:** 78,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,47  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 9,00 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mesking	Add 30,00 l of water and heat to 67,0 C over 40 min	67,0 C	90 min
Utmesk	Add 13,00 l of water and heat to 78,0 C over 15 min	78,0 C	10 min

**Sparge:** Fly sparge with 5,01 l water at 78,0 C

**Mash Notes:**

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 203,38 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** TuneBrygget Ale  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 203,38 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 235,49 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 25,0 C

Notes

