

Chimay Red

Brewhouse Efficiency

85%

Batch Size:

12.00 Gal

Starting Boil Size:

14.56 Gal

Style:

Irish Red Ale

Method:

All Grain

Boil Time:

60.0 Min

Recipe Date:

8/16/20

Ozarks Mountain Brew

Head Brewer:

Oz

Original Gravity

1.062

Final Gravity

1.015

Boil Gravity

1.051

Abv

6.23%

IBU

30.21

Color

22.00°L

PH

5.39

Fermentables	23.75 lbs	Amount	Bill	PPG	Color L	Mash Time
BE - Pilsner		18.00 lb	75.8%	37	2.0°L	
BE - Aromatic		1.00 lb	4.2%	33	38.0°L	
BE - CaraMunich		1.00 lb	4.2%	33	50.0°L	
BE - Special B		0.50 lb	2.1%	34	115.0°L	
BE - Chocolate		1.25 lb	5.3%	30	340.0°L	
Cane Sugar		2.00 lb lb	8.4%	42		

Brew Steps	19.61 Gal	Temp	Description	Time
Mash Infusion	19.6 Gal	161.6 °F	fill hlt with water, add campden	10.0 Min
Recirculation	8.9 Gal	152.0 °F	transfer strike water to mash tun, stir	60.0 Min
Mash out		170.0 °F	raise temp to mashout	15.0 Min
Fly sparge	10.7 Gal	168.0 °F	set valves and fly sparge slowly	60.0 Min

Hops	Amount	IBU	Type	Use	Temp	Time
Magnum	1.00 oz	26.81	Pellet	Boil		60.0 Min
Hallertau Hersbrucker	3.00 oz	3.40	Pellet	Boil		5.0 Min

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	5.0 g	Mash	60.0 Min			
Calc. Chloride	5.0 g	Mash				
85% Phosphoric	5.00 ml	Mash	60.0 Min	6.9 ml	Sparge	60.0 Min

Others	Amount	Use	Description	Time
Campden tablet	1.0 Each	Strike Water	Add to strike water	90.0 Min
Whirlfloc tablet	1.0 Each	Boil	Add to boil	15.0 Min
Yeast Nutrient	1.0 Tbsp	Boil	Add to boil	15.0 Min

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
Omega Yeast Labs		OYL-005 - Irish Ale	62 °F to 72 °F	Medium	80%	2

Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (CI)	Sulfate (SO4-2)	Mash PH	Sparge PH
Balanced	63.7	7.0	12.0	45.5	49.6	5.39	5.60