

KENNY’S END IRISH CREAM ALE

IRISH BEER – IRISH RED ALE

OVERVIEW

Deep amber-red with a velvety head that lingers. Expect a rich malt finish of caramel and toffee, balanced with a smooth, creamy mouthfeel.

BATCH STATISTICS

MASH WATER:	17.57 LITRES
SPARGE WATER:	13.06 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.045
FINAL GRAVITY:	1.011
ASSUMED EFFICIENCY:	73%
ABV:	4.46%
BITTERNESS:	15.6 IBU
COLOUR:	13.7 EBC

FERMENTABLES

SIMPSONS – PALE ALE FINEST MARIS OTTER – 4.1 KG
DINGEMANS – AMBER – AROMATIC MD – 0.25 KG
JOE WHITE MALTINGS – AMBER MALT – 0.2 KG
JOE WHITE MALTINGS – CHOCOLATE MALT – 0.14 KG

MASH PROFILE

SACC REST	67°C FOR 45 MINUTES
MASH OUT	76°C FOR 15 MINUTES

HOPS

BOIL – WARRIOR – 9g – 15% AA – 60 MINS – 15.6 IBU

YEAST

BLUESTONE YEAST CO. BSY-A029 – DUBLIN (BLUESTONE) (1 PKG)
ATTENUATION: 74%
FERMENTATION TEMP RANGE: 18°C – 20°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

18°C FOR 1 days
19°C FOR 6 days
22°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 2.9 G
MASH – EPSOM SALT (MgSO4) – 1.81 G
MASH – GYPSUM (CaSO4) – 4.35 G
SPARGE – LACTIC ACID – 1 ML

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

THIS BEER IS NOT INTENDED TO BE A DIRECT CLONE BUT INSPIRED BY KILKENNY. WE'D HIGHLY RECOMMEND SERVING USING NITROGEN FOR THAT CHARACTERISTIC CREAMY BODY AND MOUTHFEEL. IF YOU'D PREFER TO USE DRIED YEAST WE'D RECOMMEND EITHER MANGROVE JACKS M15 EMPIRE ALE YEAST, SAFALE S-04 OR LALBREW WINDSOR.