

IRISH DRAUGHT ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Like Irish stouts, Irish ales are sociable session beers with a low alcohol content but substantial body. This beer pours with a deep red color and tan head over a caramel-like malt character with roasty and fruity notes. As a bow to Ireland's mead-making past, clover honey lightens the body and boosts the gravity of this recipe, while a small dose of oats adds creaminess to the mouthfeel and a hint of grain to the flavor.

OG 1.045 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 6.5 lbs. English Maris Otter pale malt
- 0.5 lbs. Simpsons Caramalt
- 0.25 lbs. Simpsons Golden Naked Oats
- 0.25 lbs. Chocolate Malt

BOIL ADDITIONS & TIMES

- 1 oz Cluster (60 min)
- 1 lb. Honey (60 min)

YEAST

- If you chose dry yeast:
Danstar Windsor Ale Yeast. Optimum temperature: 64-70°F
- If you chose liquid yeast:
Wyeast #1084 Irish Ale Yeast. Optimum temperature: 62-72°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Cluster (60 min)

1 lb. Honey (60 min)

YEAST

If you chose dry yeast:

DANSTAR WINDSOR ALE YEAST.

Optimum temperature: 64-70°F

If you chose liquid yeast:

WYEAST #1084 IRISH ALE YEAST.

Optimum temperature: 62-72°F