



IRISH RED ALE

Our Irish Red Ale kit — everything you need for a 22 L all-grain batch of Irish Red Ale.

ALL-GRAIN

IRISH RED ALE

BJCP 15A

BATCH 22 L

BOIL 60 MIN

DIFFICULTY ■ ■ ■

01 AT A GLANCE

TARGET · STYLE RANGE

ORIGINAL GRAVITY

1.050

style 1.036–1.046

FINAL GRAVITY

1.008

style 1.010–1.014

ABV

5.5%

style 3.8–5.0%

BITTERNESS

27 IBU

style 18–28

COLOUR

10.0 EBC

style 9–14

EFFICIENCY

72%

brewhouse est.

CARBONATION

2.4 vols

≈ 4.7 g/L CO₂

BU : GU

0.54

balance ratio

02 INGREDIENTS

22 L BATCH

● FERMENTABLES

FERMENTABLE	SUPPLIER	AMOUNT	% GRIST	COLOUR
Extra Pale Malt	Crisp	3.40 kg	69.8%	2 EBC
Dark Munich Malt	Crisp	0.77 kg	15.8%	22 EBC
Rye Malt Crystal/Caramel	Crisp	0.48 kg	9.9%	12 EBC
Cara Gold Malt Crystal/Caramel	Crisp	0.20 kg	4.1%	8 EBC
Roast Barley Roasted	Crisp	0.02 kg	0.4%	698 EBC

● HOPS

HOP	AMOUNT	ALPHA	USE	TIME	PURPOSE
Hallertau Magnum	25 g	11.6%	BOIL	50 min	Bittering
Fuggles	50 g	4.5%	BOIL	5 min	Aroma

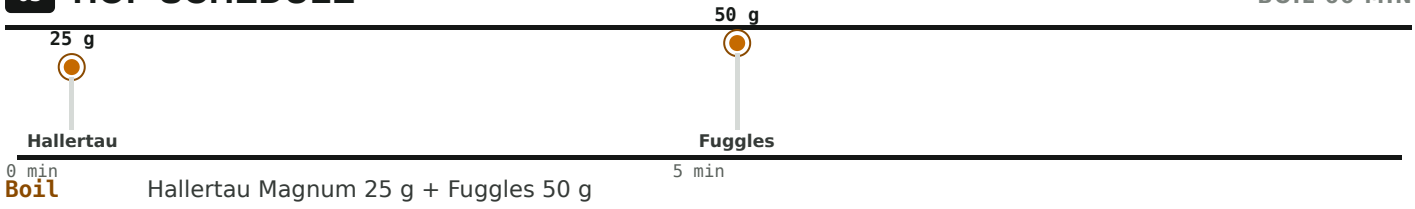
● YEAST

YEAST	LAB	FORM	AMOUNT	ATTEN.	TEMP
WHC Old English	WHC Lab	Dry	1 pkg	85%	18–22 °C

✓ Your kit includes the **hops and yeast**. Misc ingredients and water treatments are **not included** — see the advanced notes below. Grain is supplied crushed unless requested otherwise.

03 HOP SCHEDULE

BOIL 60 MIN



04 BREW DAY · ALL-GRAIN

TICK EACH STEP · RECORD YOUR ACTUALS

- 1 ☐ **Heat strike water** vol _____ L temp _____ °C
Heat around 18–20 L of water so the grain settles the mash near 65 °C.
- 2 ☐ **Mash at 65 °C for 60 min** actual temp _____ °C
Stir in the crushed grain, break up any dough balls, and hold steady for a balanced body.
- 3 ☐ **Mash out & sparge** pre-boil vol _____ L
Lift to ~75 °C, then rinse the grain with 75 °C water until you collect ~26–28 L of wort.
- 4 ☐ **Boil 60 min — add hops on schedule** pre-boil SG _____
Bring to a rolling boil and add hops at the times shown above. Keep an eye out for boil-overs.
- 5 ☐ **Chill to pitching temp** OG _____
Cool the wort to about 20 °C, then take and record your original gravity.
- 6 ☐ **Transfer & pitch yeast**
Rack into a sanitised fermenter off the trub, then pitch the yeast.
- 7 ☐ **Ferment at 20 °C**
Seal, fit an airlock and hold warm and steady — expect active fermentation within 12–24 hours.

05 FERMENTATION & PACKAGING

≈ 22 L

Day 0–14

PRIMARY

20 °C · 14 days
Ferment to a stable gravity.

Day 14

PACKAGE

2.4 vols CO₂
Prime with ~110 g dextrose for 22 L, or force carbonate.

Day 19+

CONDITION

Cold · 5+ days
Chill and let it settle before drinking.

READY TO DRINK

≈ 3 weeks from brew day

BREWSHEET — RECORD YOUR BREW Fill in on the day

ADVANCED

BREW DATE	STRIKE WATER VOL (L)	STRIKE TEMP (°C)	MASH PH
PRE-BOIL GRAVITY	PRE-BOIL VOL (L)	ORIGINAL GRAVITY (OG)	FINAL GRAVITY (FG)
ABV CALC (%)	FERMENT TEMP RANGE (°C)	PACKAGING DATE	FINAL CARBONATION (VOLS)
TASTING NOTES			

CACTUS CRAFT · FUELLING THE CRAFT BEVERAGE REVOLUTION

Recipes, instructions and our yeast & hop substitution tools live at cactuscraft.co.za/brewers-resources · WhatsApp +27 68 624 7999 · @cactuscraftSA

Ingredients may be substituted with equally-suited alternatives depending on stock. If you can ferment it, we can help you make it better.

CACTUS CRAFT

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Brewing 101
guide

Batch 22 L
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