

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 meadmaking 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.

O.G: 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 Crystal Light
- 0.25 lbs. Simpsons Golden Naked Oats

BOIL ADDITIONS & TIMES

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

YEAST

- **DRY YEAST (DEFAULT):**
Fermentis Safale S-04
Optimum temperature: 64-75°F.
- **LIQUID YEAST OPTION:**
Wyeast 1084 Irish Ale.
Optimum temperature: 62-72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

- 0.25 lbs. Chocolate Malt

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

DRY YEAST (DEFAULT):

Fermentis Safale S-04
Optimum temperature: 64–75°F.

LIQUID YEAST OPTION:

Wyeast 1084 Irish Ale.
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