



EPIC COFFEE RED ALE

Inspired by the Irish Coffee cocktail adds an epic twist to the traditional Irish Red ale. The grist is fairly traditional as is the Irish Ale yeast used for fermentation. Galaxy hops were used to give a "New World" hop flavor. After fermentation the beer was conditioned on freshly roasted Guatemalan gesha coffee beans that were infused with whisky. This Irish Coffee Red Ale will go down as a real treat.

BASICS

BATCH SIZE	5 GAL
ABV	4.8%
TARGET FG	1.013
TARGET OG	1.050
SRM	11.5
IBU	22.2

METHOD/TIMINGS

REVERSE OSMOSIS WATER	9 GAL	
GYPSUM	3 GAL	
CALCIUM CHLORIDE	3 GAL	
CHALK	3 GAL	
MASH TEMP	152 F	60 MIN
FERMENTATION TEMP	68 F	7 DAYS
TWIST	CONDITION THE BEER FOR 18-24 HOURS ON WHISKY INFUSED COFFEE BEANS (1/4LB)	

INGREDIENTS



MALT

7LB 2.3OZ	PALE MALT OR MARIS OTTER
11.4OZ	CARARED MALT
8.6OZ	BISCUIT MALT
3OZ	ROASTED BARLEY
3OZ	SPECIAL ROAST
3OZ	ACID MALT



HOPS

0.4 OZ	GALAXY – 60MIN BOIL
0.75OZ	GALAXY – WHIRLPOOL 160 F FOR 20MIN



YEAST

IRISH ALE YEAST WLP004



BREWER: CALEB WHITENACK/PSYCH DOC BREWING