



I KILLED KENNY

ALL GRAIN RECIPE KIT - 23L Batch



4.4% ABV - 21 IBU (BR 0.5#)

Glowing like polished mahogany in the snug of a quiet pub, this creamy Irish Red Ale is all toasted breadcrumb, a whisper of caramel with a smooth nuttiness that brings it all together.

INGREDIENTS

- Ale Malt - 4.2kg
- Flaked Barley - 250g
- Caramunich T1 Malt - 190g
- Voodoo Malt - 160g
- Roasted Barley - 100g

*** Default Kit ingredients; other yeast options available. Whirlfloc and Nutrient sold separately.*

HOPS

- Challenger - 50g
- East Kent Goldings - 50g

YEAST**

- SafAle S-04 Yeast 11.5g

EXTRAS

- Whirlfloc Tablet, Yeast Nutrient

HOPS MALT

WATER PROFILE AMBER BALANCED

Ca² 50, Cl 60, SO₄²⁻ 75
Target Mash pH: 5.5

WATER ADDITIONS (RO Water)

Calcium Sulphate: 2.6g
Magnesium Sulphate: 2.5g
Calcium Chloride: 3.7g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 2.6g
Potassium Metabisulphite: 1/4 teaspoon

BREW DAY NUMBERS



- ^BATCH SIZE 23L
- TOTAL WATER 33L
- MASH WATER 17L
- SPARGE WATER 16L
- MASH TEMP 65°C
- MASH TIME 60 min
- ^BOIL VOLUME 29L _____
- BOIL TIME 60m _____
- ^PRE-BOIL GRAVITY 1.043 _____
- ORIGINAL GRAVITY 1.039 _____
- MASH EFFICIENCY 75% _____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

* Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

BOIL ADDITIONS (60min boil)



60 min 25g CHALLENGER 

5 min 20g EAST KENT GOLDINGS
Whirlfloc Tablet, 1 tsp Yeast Nutrient

0 min Turn off heat

CHILL to 18°C TRANSFER TO FERMENTER

FERMENT 18°C until complete



BREWER'S NOTES *eg. check SG, Final Gravity, ABV...*