



May all your fermentations be Great Fermentations!

Ivan the Terribly Delicious – Imperial Red Ale!

A formidable imperial red ale that will dominate your taste buds! A beautiful red color and a blend of Columbus, Amarillo and Citra hops make this big beer a force to be reckoned with. Brew this beer and soon your friends will be pledging allegiance to you as the beer Tsar!

BEER SPECS

Original Gravity:

1.074 —1.076 @ 65% efficiency

1.080 —1.082 @ 70% efficiency

1.086 —1.088 @ 75% efficiency

Final Gravity: 1.018—1.021

IBU: 89-94

ABV%: 7.0% - 9.2%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A lower mash temperature is recommended to create a drier beer that will lead to a more fermentable wort and help accentuate the hops. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity, reduce sedimentation, and for dry hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

- 13.5 lbs.** 2-Row Brewer's Malt
- 3 lbs.** Cara-Amber Malt
- 1 lb.** Simpson's Medium Crystal Malt

FERMENTABLES

- 0.5 oz.** Columbus hops, added as a first wort hop when draining wort from the mash tun
- 0.5 oz.** Columbus hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 2.0 oz.** Columbus hops, added 10 min from the end of the boil
- 0.5 oz.** Amarillo hops, added at the end of the boil
- 0.5 oz.** Citra hops, added at the end of the boil
- 1.0 oz.** Amarillo, added as a dry hop
- 1.0 oz.** Citra, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1469 West Yorkshire Ale, White Labs WLP007 Dry English Ale, or Safale S-04 Dry Yeast.

If using a liquid yeast, a yeast starter or two packs of yeast is highly recommended.

