



May all your fermentations be Great Fermentations!

R/A/V/B – Red/Amber/Vienna/Brown

A malty, full-bodied ale delicately balanced by noble hop bitterness

BEER SPECS

Original Gravity:

1.045 —1.047 @ 65% efficiency

1.049 —1.051 @ 70% efficiency

1.052 —1.054 @ 75% efficiency

Final Gravity: 1.011—1.014

IBU: 20-25

ABV%: 4.1% - 5.6%

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 moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

7.5 lbs. 2-Row Brewer's Malt

1.5 lbs. Munich Malt

1.0 lb. Vienna Malt

0.50 lb. Crystal 20L Malt

0.25 lb. Special B Malt

0.06 lb. Chocolate Malt

0.06 lb. Roasted Barley

FERMENTABLES

1.0 oz. Hallertau 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

0.75 oz. Tettnang hops, added 15 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1084 Irish Ale, Wyeast #1007 German Ale, or Nottingham dry yeast

