



May all your fermentations be Great Fermentations!

## Red Ale – *The name says it all!*

A ruby colored ale with moderate malty sweetness and roasty undertones. Your friends will agree, this beer is both tasty and refreshing!

### BEER SPECS

**Original Gravity:**

1.043 —1.045 @ 65% efficiency

1.046 —1.048 @ 70% efficiency

1.050 —1.052 @ 75% efficiency

**Final Gravity:** 1.010—1.013

**IBU:** 14-18

**ABV%:** 3.9% - 5.4%

**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 rich Irish Red Ale. We suggest a mash temperature of 152° - 154°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

**9 lbs.** 2-Row Brewer's Malt

**1 lb.** Crystal 60L Malt

**0.25 lb.** White Wheat Malt

**0.13 lb.** Roasted Barley

### FERMENTABLES

**1.0 oz.** Willamette 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

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1098 British Ale, Wyeast #1028 London Ale, or Nottingham dry yeast

