May all your fermentations be Great Fermentations!

Semper Fi Red Rye – *Show your support for the United States Marines with our Semper Fi Red Rye beer*

Always faithful AND delicious! Our Semper Fi Red Rye uses a healthy portion of both malted rye and chocolate rye to give the ale its characteristic spicy flavor and slightly red color, with amber, melanoidin and Special B malts to perfectly round out the beer.

BEER SPECS

Original Gravity:
1.046 —1.048 @ 65% efficiency
1.050 —1.052 @ 70% efficiency
1.054 —1.056 @ 75% efficiency
Final Gravity: 1.009—1.012
IBU: 24-28
ABV%: 4.5% - 6.2%
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 moderate to high mash temperature is recommended to create a great pale that still has some malt character. We suggest a mash temperature of 151° - 153°F.

Fermentation Schedule:
We recommend a primary fermentation of two weeks at 60° - 68°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired. If you have access to temperature control, try following the fermentation schedule in the **Brewer's Notes** to the right.

RECIPE DETAILS

FERMENTABLES

9 lbs.	Munton's Pale Malt
1.25 lbs.	Rye Malt
0.25 lb	Amber Malt
0.25 lb.	Chocolate Rye Malt
0.1 lb.	Melanoidin Malt
0.1 lb.	Special B Malt

BOIL SCHEDULE

1.5 oz.	Fuggle 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
0.5 oz.	Fuggle hops, added 15 minutes from the end of the boil

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP001 California Ale, or Safale S-05 Dry Yeast.

Brewer's Notes: While this beer can be fermented at a stable ale temperature with wonderful results, we have found that starting the fermentation very low (around 62F) for the first few days, then allowing the temperature to rise to 68F near the end of primary fermentation (in essense, performing a diacetyl rest) makes the beer very clean. Cold crashing and "lagering" the beer around 40 to 42F for a few weeks afterwards creates an extremely clean, clear and beautiful beer. If you have the temperature control capabilities to follow this fermentation schedule, give it a try!