

Irish Red Ale

Irish Ales are malty and smooth with a copper color. It doesn't require much aging as its hoppier or darker cousins do. We are using some of the tastier Belgian malts to give this beer a sweet malt character. This is a little lower alcohol beer (just 1.042 OG) but plenty of flavor.

OG: 1.042 FG 1.012 ABV 4%

Extract Recipe:

5	lbs	Light Dry Malt Extract
1/2	lb	Caravienna Malt
1/4	lb	Special B Malt
1/4	lb	Biscuit Malt
1/8	lb	Chocolate Malt
1 1/2	oz	N. Brewer (boiling: 60 min) 10 HBUs
1	oz	Willamette(2 mins)
1	pk	Wyeast Irish Ale Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz N Brewer)
- Continue boiling for 58 mins then add 1 oz of Willamette hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

8	lbs	2 Row Malt
1/2	lb	Caravienna Malt
1/4	lb	Special B Malt
1/4	lb	Biscuit Malt
1/8	lb	Chocolate Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.