

# Irish Red Ale

## **Recipe designed for a full (5 gallon) boil.**

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

## **Yeast Starter:**

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

## **Ingredients / Brew Schedule:**

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

.5lb Caramel 40L	Steep 20 minutes at 155F
.375lb Light Roasted Barley	Steep 20 minutes at 155F
6lbs Pale DME	60 minute boil
1oz Kent Goldings hops	60 minute boil
Ale Yeast	Ferment at 66F

## **Additional Notes:**

### **Priming/Carbonating:**

Bottle Caps and Priming sugar not included. This beer should have Medium carbonation (2.3-2.7 volumes of CO<sub>2</sub>).

Weight Measurements: 4.5oz corn sugar, or 4.3oz table sugar.

Volume Measurements: 1 cup Corn Sugar (loose, fluffed), 3/4 cup Corn Sugar (packed), or 1/4+1/3 cup table sugar.

### **Make sure fermentation is complete before bottling!**

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

## **Typical Analysis:**

OG: 1.056  
Color: 17 SRM  
IBU: 17 - ABV: 5.5%