

IRISH RED ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Irish ales are malty, smooth, medium-bodied, and most, like our kit, are a deep copper-red color that is created by a blend of specialty malts. Our malt blend also gives this recipe its signature toasty and sweet aroma and flavor. Another defining characteristic of Irish Red Ales are their immense drinkability - definitely a crowd-pleaser beer. Its great taste, drinkability, and low aging requirements make this our best-selling kit.

O.G: 1044 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2 week secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 7.5 lbs. Rahr 2-Row Pale
- 0.75 lbs. Belgian Caramel Pils
- 0.25 lbs. Briess Special Roast
- 0.125 lbs. Belgian Biscuit malt
- 0.125 lbs. English Chocolate Malt

BOIL ADDITIONS & TIMES

- 0.75 oz. Willamette (60 min)
- 0.75 oz. US Goldings (30 min)

YEAST

- If you chose dry yeast:

DANSTAR NOTTINGHAM ALE YEAST.

Optimum temperature: 57-70°F

- If you chose liquid yeast

WYEAST #1272 AMERICAN ALE YEAST II.

Optimum temperature: 60-72°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz. Willamette (60 min)

0.75 oz. US Goldings (30 min)

YEAST

If you chose dry yeast:

DANSTAR NOTTINGHAM ALE YEAST.

Optimum temperature: 57-70°F

If you chose liquid yeast

WYEAST #1272 AMERICAN ALE YEAST II.

Optimum temperature: 60-72°F.