Official NORTHERN BREWER Instructional Document

Irish ales are malty, smooth, medium-bodied, and most, like our kit, are a deep copperred 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

- **DRY YEAST (DEFAULT):**Danstar Nottingham Ale Yeast.

Optimum temperature: 57-70°F

- LIQUID YEAST OPTION:

Wyeast #1272 American Ale Yeast II. Optimum temperature: 60-72°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

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

DRY YEAST (DEFAULT):

Danstar Nottingham Ale Yeast. Optimum temperature: 57–70°F

LIQUID YEAST OPTION:

Wyeast #1272 American Ale Yeast II. Optimum temperature: 60–72°F.