

REBEL RED ALE (All-Grain)

Official NORTHERN BREWER Instructional Document

Out of the American Northwest comes this rebellious Red Ale that is light enough to quaff on a hot day on a desert planet with two suns, but bold enough that a few too many may turn you to the dark side. A bouquet of herbs and apricot with a hint of citrus is evident from the nose through the finish - all with maltiness sufficient to balance the Force of aggressive hop aroma and flavor present throughout. So next time you're out on your hovercraft picking up some power converters stop by the cantina and tilt back Rebel Red Ale.

OG 1.056 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
- 1-2 weeks bottle conditioning

BREWER'S NOTE : Try filtering the cooled wort through a strainer as you pour it into the primary fermentor. This will remove hop sediment and help aerate the wort.

MASH INGREDIENTS

- 9.5 lbs. Rahr Pale Ale Malt
- 0.75 lbs Weyermann CaraRed
- 0.5 lbs Briess Caramel 60
- 0.25 lbs Weyermann CaraAroma
- 0.25 lbs Melanoidin Malt

BOIL ADDITIONS & TIMES

- 0.25 oz Columbus (60 min)
- 7.75 oz Columbus (1 min)

YEAST

- **WYEAST 1768 ENGLISH SPECIAL BITTER.**
Temperature Range: 64-72 F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 156° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.25 oz Columbus (60 min)

7.75 oz Columbus (1 min)

YEAST

WYEAST 1768 ENGLISH SPECIAL BITTER.

Temperature Range: 64-72 F.