A gorgeous yet unassuming crimson-colored brew, West Coast Radical Red is strikingly familiar in its smooth, copper body and distinctively American, crisp clean character.

Its well balanced multi-grain backbone offers approachability, yet this radically malt and hop forward transformation of the classic red ale is fully deserving of a double-take. Home-grown Cascade reminiscent of California grapefruit groves impart a citrus twist for a sessionable brew-next-door that’s engagingly drinkable yet, without boasting, knows how to leave an impression.

**O.G: 1.054 READY: 4 WEEKS**

Suggested fermentation schedule:
- 2 weeks primary, 2 weeks bottle conditioning

**MASH INGREDIENTS**
- 1.25 lbs Crystal Rye
- 0.75 lb Belgian Cara 45
- 0.125 lb Roasted Barley
- 8.5 lbs Briess 2-row

**BOIL ADDITIONS & TIMES**
- 0.5 oz Chinook (60 min)
- 1 oz Perle (20 min)
- 1 oz Centennial (10 min)
- 1 oz Cascade (5 min)

**YEAST**
- **DRY YEAST (DEFAULT):** Safale US-05 Ale Yeast.
  Optimum temp: 59–75° F
- **LIQUID YEAST OPTIONS:**
  Wyeast 1272 American Ale II. Optimum temp: 60–72° F.
  White Labs WLP051 California V. Optimum temp: 66–70° F.

**PRIMING SUGAR**
- 5 oz Priming Sugar (save for Bottling Day)