

RECIPE INSTRUCTIONS FOR RUABEOIR IRISH RED ALE PREMIUM BEER KIT

Follow these instructions in addition to the General Brewing Instructions.



Recipe Parameters

OG	1.053
FG	1.013
IBU	26
Color	14 SRM
% ABV*	5.2

Irish Red Ale has a firm toasty malt character balanced by moderate hop bitterness and restrained esters for a smooth dry finish. The roast barley provides some bitterness to reduce the burden on the hops and keep the beer malt forward without being as sweet as Scottish Ales. In many ways it is similar to an Oktoberfest in terms of drinkability and balance, except being an ale instead of a lager, and a drier finish. It is a great beer for spending an afternoon watching the footie. Sláinte!

Wort A

Weight	Ingredient
2.5 lbs.	Briess Pale Ale DME



1. Wort A: Dissolve the malt extract into 3 gallons of cold water.

Steeping Grains

Weight	Ingredient
0.5 lbs.	Caramel 40L malt
0.5 lbs.	Caramel 120L malt
0.25 lbs.	Roasted Barley



2. Steep: Place the crushed grain in the grain bag. Heat the wort to a temperature of 120-170°F (50-75°C). Steep the grains like a teabag for 30 minutes. Remove the grain bag and bring the wort to a boil.

Hop Schedule

Weight	Time	Variety
2 oz.	60	Fuggles



3. Hops: Add the first hop addition of 2 oz of Fuggles pellets after reaching a boil. Start timing the hour.

At the end of the 1 hour of boiling, turn off the heat and then add the components for Wort B.

*Estimated from calculation of original and final gravities.

Wort B

Weight	Ingredient
3.5 lbs.	Briess Pale Ale DME



4. Wort B: After the boil, with the heat turned off, stir in the ingredients for Wort B to the pot. Add them slowly while stirring to avoid clumping and make sure they are thoroughly dissolved. Allow the hot wort to rest for 10 minutes to pasteurize the Wort B ingredients.

5. Cooling: Cool the wort with a wort chiller or by pouring it into water in the fermenter and allowing it to cool overnight. For best results, the wort should be at the fermentation temperature before pitching the yeast.

Fermentation

Fermentis Safale S-04	1 pkg
Fermentation Temperature	64-68°F 17-20°C



6. Rehydrate and Pitch: Rehydrate and pitch the yeast according to the General Brewing Instructions.

7. Fermentation: Ferment the beer at the indicated temperature range. The fermentation should start within 12-36 hours. Fermentation typically takes 2-4 days for ales, 3-5 for lagers. Allow the beer to rest for a week after the airlock activity subsides before bottling to allow the beer time to clarify.

Priming Sugar

5 oz.	Corn Sugar
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8. Priming Sugar Solution: On bottling day, boil 2 cups of water and dissolve the priming sugar into it. Cover it with plastic wrap and allow it to cool before gently stirring it into the beer or adding it to the bottling bucket. See the General Brewing Instructions for the procedure.

Sláinte!
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