

WITCHES BLOOD RED ALE RECIPE-90014

Here is the potion that brought "Sleepy Hollow" back to life and will make a perfect Halloween treat!

WHAT'S NEEDED:

- 1 Can of Sinful Swill Vienna Lager (hopped malt extract)
- 1 Can of White Horse Golden Wheat (unhopped malt extract)
- 1 Packet of Dry Brewing Yeast (included with HME)
- 1 Packet of OneStep No-Rinse Cleanser
- 1/2 Ounce of Cascade Pellet Hops
- 1 Muslin Hop Sack
- 1/2 Cup of Honey*

SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your kit. BE SURE TO SANITIZE ALL EQUIPMENT INCLUDING HOP SACK.

BREWING THIS RECIPE

- 1. Remove yeast packet(s) from under the lid of your beer mix and stand can(s) in a tub of hot tap water. **This will help them pour more easily.**
- 2. Fill fermenter with a gallon of cold water. For best results, use bottled spring water or charcoal-filtered tap water.
- 3. Place your 1/2 oz of your pellet hops into the sanitizes hop sack and tying it closed on both ends. **Trim away excess** material and save the remaining hops in the refrigerator or freezer for another time.
- 4. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
- 5. Remove from heat and add 1/2 cup of honey. Then slowly stir in contents from both cans until fully dissolved. **This** mixture is called the wort.
- 6. Pour the wort into the fermenter. Add hop sack you made in step 3. Bring the volume of the fermenter up to the 8.5-quart mark by adding more water. Mix thoroughly. **Read the thermometer and wait until the temperature of the wort is between 64°-82° F before adding the yeast.**
- 7. Add the yeast. Then attach your lid.

KEEP HOPS IN FERMENTER DURING THE ENTIRE FERMENTATION PERIOD. HOPS WILL NOT DISSOLVE.

8. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 82° F for approximately 14 days.

BOTTLE AS DIRECTED

Follow the steps outlined in the instructions that came with your kit. FOR BEST RESULTS WARM CONDITION FOR 2 TO 4 WEEKS.

^{*}Item(s) you will need.