



ABV 5.3 % ALCOHOL	SRM 10 COLOR	IBU 11 BITTERNESS
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DEMON BREWING CO., PHOENIX AZ
WWW.BREWDEMON.COM

DEMON'S IRISH RED-90023

This deep amber ale will have you put on your “red-jacket laced with gold” and click your heels in the air!

WHAT'S NEEDED:

- 1 Can of Hellfire Deep Red Ale (hopped malt extract)
- 1 Can of Pale Horse Export (unhopped malt extract)
- 1 Pouch of Brewing Enhancer Plus
- 1 Packet of Dry Brewing Yeast (under black lid)
- 1 Packet of OneStep No-Rinse Cleanser

SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your kit.

MAKING 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. Empty brewing enhancer into mixing bowl, using a whisk (or hands) to breakup any clumps. **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 4 cups of water into a clean 4-quart pot, then slowly mix in the brewing enhancer while bringing the water to a slow boil. **Mix until the enhancer has completely dissolved.**
4. Remove from heat. Then slowly stir in contents from can(s) until fully dissolved. **This mixture is called the wort.**
5. Pour the wort into the fermenter. 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.**
6. Add the yeast. Then attach your lid.
7. 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 CONDITION FOR 2 TO 4 WEEKS.