

Recipe Instructions for Ruabeoir Irish Red Ale Premium Beer Kit

Follow these instructions in addition to the General Brewing Instructions.

Recipe Parameters

Original Gravity - 1.053

Final Gravity - 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) with a drier finish. It is a great beer for spending an afternoon watching the footie. Sláinte!

1. Steep: Heat 6 gallons of water to 160°, turn off the heat source and add the grain bag. The water temp should drop to approximately 150-155°. Steep the grains like a teabag for 60 minutes. Discard the grain bag, completely stir in the extract to insure no scorching and bring the wort to a boil.



Ingredients

6 pounds	Golden Light DME
8 oz	Caramel 40L
8 oz	Caramel 120L
4 oz	Roasted Barley



2. Hops: Add the first hop addition after reaching a boil. Start your timer. Continue to add hops per the schedule below add the whirlfloc tab with 10 minutes remaining.

60 mins	2 oz. Fuggles
10 mins	½ Whirlfloc Tab

NOTE: Once the boil has finished everything that comes into contact with the wort must be sanitized. Failure to sanitize can introduce bacteria into the wort which will cause off-flavors during fermentation.

3. Cooling: Cool the wort with a wort chiller or ice bath. For best results, the wort should be at the fermentation temperature before pitching the yeast.

4. 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.

5. Bottling: 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.