



# Boozy McCreary's Irish Red Ale (All Grain)



With a name like Boozy McCreary, you can safely guess that he wasn't some kind of an altar boy (at least not a sober one). To a newcomer in the pub, it appeared ol' McCreary was afflicted with various disorders, what with his incessant blathering and drooling and stumbling about the place. But to his mates, of course, they understood that his—well—eccentric behavior was simply a testament to his good taste (and apparently unquenchable thirst) for this delicious dark red ale. To McCreary, this was the perfect ale, with its refreshing and malty smoothness, delicate hop balance and dry roasty finish, so to no one's surprise, it didn't last long in his pint. So if you'd like distinguish yourself as denizen of good taste and go blathering and drooling and stumbling about the pub, then take a cue from ol' McCreary, and hoist yourself a frothy pint of this amazing Irish red ale, and see how long it lasts in your glass! Cheers!

## Just the Facts, Ma'am:

BJCP Style: 9D. Irish Red Ale  
Original Specific Gravity: 1.049 - 1.055  
Final Specific Gravity: 1.009 - 1.015  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 5.3%  
17 SRM (Deep red like McCreary's nose)  
International Bittering Units: 23  
Time to Awesome Drinkability: 5 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

## Ingredients:

### Grains & Wort Additives:

8.5 lbs British 2-Row Malt  
6 oz CaraRed Malt (Crushed)  
4 oz Double Roasted Crystal Malt (Crushed)  
4 oz Biscuit Malt (Crushed)  
2 oz Roasted Barley (Crushed)  
1 lb Natural Brown Raw Sugar (Add to beginning of boil)

### Hops & Hop Addition Schedule:

1 oz Fuggle Hops (Bittering, 60 Minutes)  
¼ oz Kent Golding Hops (Bittering, 45 Minutes)  
¼ oz Kent Golding Hops (Flavor, 10 Minutes)  
½ oz Kent Golding Hops (Aroma, 1 Minute)

### Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast

Or

Dry Yeast: Cellar Science English Ale Dried Yeast or Safale S-04 Dried Ale Yeast

### Brewing Supplies & Flavors:

5 oz Priming Sugar

### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

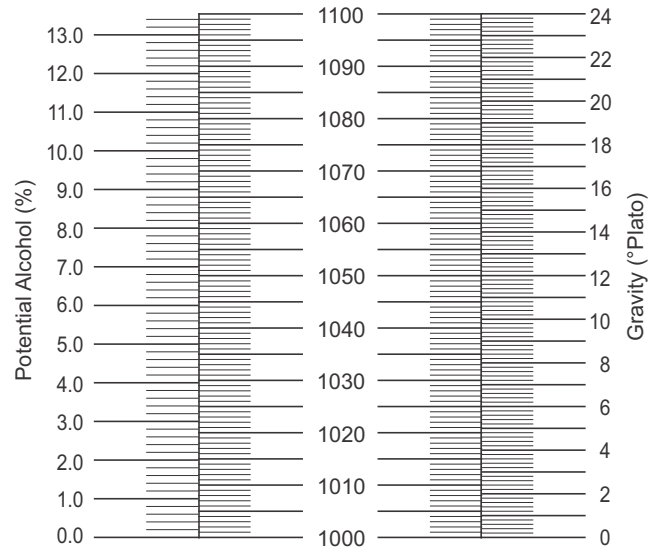
## Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

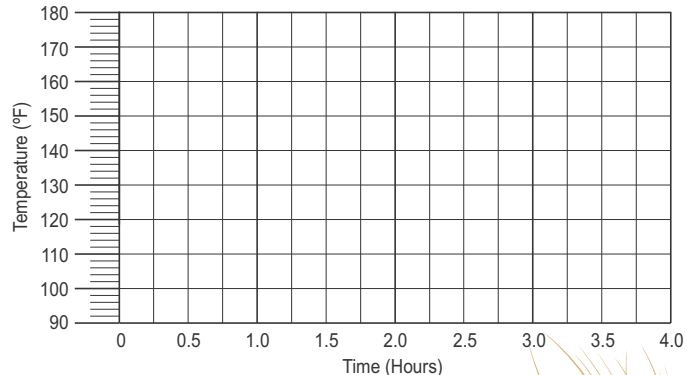
## Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )

## OG



## Mash Temperature and Time



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