



# Firecracker Red Ale (All Grain)

That detonation in your head will coincide with the realization that you've just tasted the smoothest Irish red ale in the history of the world. Crisp as an Irish morning, this heavenly ale opens with a tempting malt sweetness and finishes dry with a kiss of roasty grain. Firecracker Red Ale is the ultimate crowd pleaser!

### Just the Facts, Ma'am:

BJCP Style: 9D. Irish Red Ale  
Original Specific Gravity: 1.057 - 1.061  
Final Specific Gravity: 1.008 - 1.012  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 6.4%  
Color: 11 SRM (A flash of red to brighten your eyes!)  
International Bittering Units: 13  
Time to Awesome Drinkability: 6 Weeks!

### 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!) ( / / )

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:

9.0 lbs American 2-Row Malt  
2 oz Roasted Barley  
1.5 lbs Wildflower Honey (Add to beginning of boil)

#### Hops & Hop Addition Schedule:

1 oz Liberty Hops (Bittering, 60 Minutes)  
1 oz Czech Saaz Hops (Flavor & Aroma, 5 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1028 London Ale Yeast  
Or  
Dry Yeast: Safbrew S-33 Ale Yeast or Lalbrew Nottingham Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

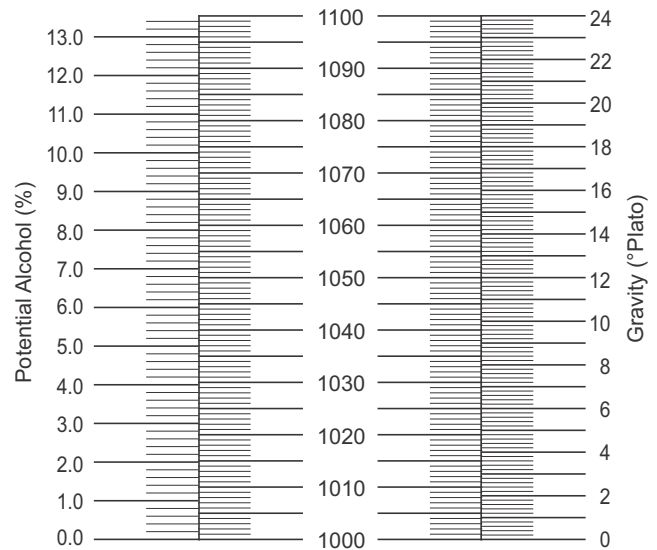
#### Liquid Yeast Activation Before Brewing:

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.

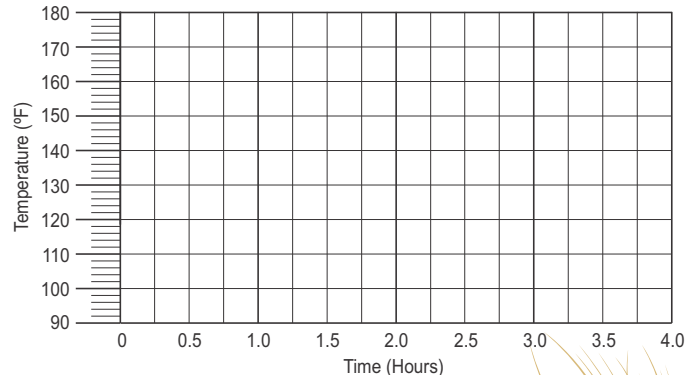
### Mash Schedule:

Saccharification Rest: 153°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

### OG



### Mash Temperature and Time



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