



Recipe Kit Name: Crazy Red Headed Irish Ale

Estimated ABV: 5.8% • Estimated OG: 1.058 • Estimated FG: 1.015

5 Gallon Extract Recipe Kit

Shopping List

Grain & Sugars:

- 6 lbs Pilsner Liquid Malt Extract
- 1 lbs Bavarian Wheat Dry Malt Extract
- 1 lb Red Wheat
- 0.125 lbs English Roasted Barley

Included In Kit:

- All Listed Malt Extracts
- All Listed Grains, ground and mixed
- All Listed Hops
- 4 oz Bottling Sugar
- 5" x 28" Steeping Bag

Hops: (Pellets Hops)

- 1 oz Willamette at 60 mins
- 1 oz Willamette at 5 mins

Not Included in Kit:

- 1 tablet of Whirlfloc at 15 mins

Yeast: (Not Included in kit)

- Imperial A09 Pub
- White Labs WLP002 English Ale
- Wyeast 1275 Thames Valley
- Lallemend London ESB

Directions:

Add steeping grains to your water and allow to steep as the water comes to a boil. At 168° F, remove steeping grains and allow water to come to a boil. Once boiling, turn off flame. Stir in all Malt Extracts and ensure all is dissolved. Turn your flame back on. When it starts to boil again, begin your timer for a 60 minute boil. From there, follow directions for hop and clarifier additions. Cool your wort down to 70 - 80 degrees, transfer to your fermenter, and pitch yeast. Cover with airlock and allow 14 days at 65-70 degrees for fermentation to complete. Crash chill for 24-48 hours at 40 degrees, then transfer to keg. If bottling, transfer to bottling bucket and add 4 ounces of Dextrose sugar and allow to sit for 1 week at room temperature, then 1 week in the fridge before enjoying.

Style:

15A – Irish Red Ale

Our classic example of an Irish Red Ale, reminiscent of your favorite Irish style reds. This is a smooth, easy to drink and approachable beer, with a malty body and balanced hop character. We use Pils and Bavarian Wheat Malt Extract as our base in this authentic recipe push forward a balanced, malt forward body and balance the whole thing out with some subtle earth and bitterness from Willamette hop additions. Our Crazy Red Head recipe started as one of our first recipes right when we first began to brew. Of course we've re-vamped her over the years, adding higher quality malts and tons of little tweaks to get it perfect, but this remains the quinessential Irish style Red Ale. Simple, malty, easy drinking and bursting with flavors.

Brew Day Notes and Changes:



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