



## Crazy Red-Headed Irish Ale

\$30.00 Extract for Beginner and Advanced Brewers \$30.00

### Ingredients:

- 6 lbs Light LME
- 1 lb Wheat DME
- .25 lb Roasted Barley
- 1 lb Red Wheat

### Hops:

- 1 oz Willamette at 60 minutes left in the boil
- Add Irish Moss or Whirlfloc at 15 minutes left in boil (not included)
- 1 oz Willamette at 5 minutes left in the boil

### Yeast Suggestions: Ale

- WLP028 Edinburgh Ale (Not Included)
- Wyeast 1275 Thames Valley (Not Included)
- WLP004 Irish Ale (Not Included)

### Style- 15A – Irish Red Ale

A classic example with a little twist, our Irish Red has a pound of Red Wheat to aid in head retention. This is a smooth, easy to drink and approachable beer, with a malty body and balanced hop character.

Estimated ABV – 5.6%

Estimated OG – 1.058

Estimated FG – 1.015

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. Turn off the flame and remove steeping grains. Stir in all Dry and Liquid Malt Extract 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 ¼ pound of Dextrose sugar and allow to sit for 1 week at room temperature, then 1 week in the fridge before enjoying.