

Alcohol Strength = 6% ABV
Bitterness = 39.4 IBU
Original Gravity = 15 Plato



Irish Red Ale

Ingredients:

Specialty Grains

- Crystal Malt 60L – 1 lbs 8 oz
- Melanoiden Malt – 1.6 oz
- Flaked Barley – 8 oz

Liquid Malt Extract (LME)

- Pilsner Malt Extract - 11 lbs 12 oz

Hops & Additives

- First Hop: Magnum – 0.5 oz
- Second Hop: Cascade – 0.5 oz, Willamette 0.5 oz
- Third Hop: Cascade – 0.5 oz
- Additive: ½ Tablet of Whirlfloc; ½ tsp of Yeast Nutrients

Yeast

- Pub Yeast x 2 cans

Time | Steps:

- | | | |
|-------------|--|--|
| Pre-Boil | | Heat to 150°F, add the Specialty Grains .
Then set a 15min timer . |
| After 15min | | Remove Specialty Grains and add the LME ,
then bring to First Boil . |
| First Boil | | Add your First Hops . Then set a 30min timer . |
| After 30min | | Add the Second Hops . Then set a 20min timer . |
| After 20min | | Add the Third Hops and Additives . Then set
a 10min timer . |
| After 10min | | Turn off the steam and create a whirlpool.
Cool the wort and transfer to a fermenter.
Add the Yeast . |
| Wrap up | | Schedule a bottling time or a time to pick up your keg |

This is a balanced beer that appeals to a large number of people. It uses a moderate amount of kilned malts and barley to give the red color for which it's named. Hop characteristic is pronounced but not aggressive on the palate. A very drinkable, medium-alcohol, malt-driven style.



IMMERSION
B R E W I N G