



IRISH RED ALE

Documento oficial de Caribbean Brewing

ALL GRAIN

This Irish Red is deep reddish copper color with moderate malt aroma, an easy drinking pint.

O.G: 1.049 READY: 4–6 WEEKS

Suggested fermentation schedule:

- 1–2 week primary; 2 weeks secondary;
- 2 weeks bottle conditioning

MASH INGREDIENTS

- 8.25 lbs. Rahr 2-Row
- .35 lbs. Briess Caramel 60L
- .35 lbs. Weyermann Caraaroma
- .35 lbs. Aromatic Malt
- 2 oz. Roasted barley

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

.5 oz. Willamette (60 min)

1 oz. Willamette (30 min)

YEAST

DRY YEAST (DEFAULT): Danstar Nottingham

Optimum temperature: 59–75°F

LIQUID YEAST OPTION:

White Labs Irish Ale Yeast.

Optimum temperature: 60–72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)