

Red Ale

American style ale producing a fine copper to red colour with a strong caramel character.



Ingredients

Malt

| | |
|---------------------------|-----|
| Vienna Malt | 75% |
| Melanoidin Malt | 15% |
| Caramunich® or equivalent | 5% |
| Acidulated Malt | 5% |

CARAMUNICH® is a registered trademark of Weyermann Specialty Malts.

Hops

Amerillo, Cascade, Vanguard, Sterling (3 to 9 alpha acid)

| Yeast(s) | g/hl | Oz/gal |
|--------------|------|--------|
| Safale US-05 | 70 | 0.093 |

% alcohol

4.5 – 5.5

Original gravity

1.044-1.055

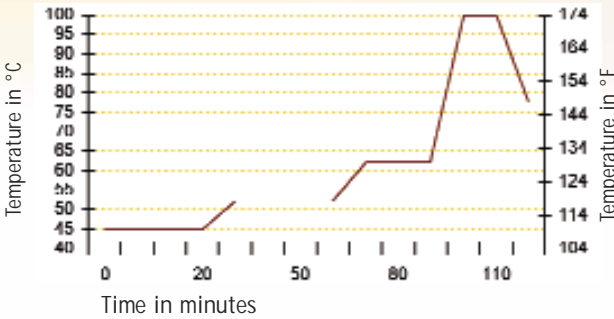
Bitter Units

Wide choice

Colour

copper to red

Mashing Temperature 120 minutes infusion



Fermentation temperature

Ideally start at 16°C and allow free rise to 18°C (53.6°F)
Allow Diacetyl to rest for 24 hours at the end of the fermentation prior to yeast removal

- Step 1. Mash in at 45°C (113°F) rest for 20 minutes
- Step 2. Raise mash temperature to 52°C (125.6°F) rest for 30 minutes
- Step 3. Raise mash temperature to 62°C (143.6°F) rest mash for 20 minutes
- Step 4. Part mash temperature to 72°C (161°F) rest mash for 20 minutes
- Step 5. Boil for 10 minute and return to main mash
- Step 6. Pump at 78°C (172.4°C)

Boiling of the Wort 6 to 8% reduction

Vigorous boil at a minimum of 100°C (212°F)

Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end