

NW Red Ale

Recipe makes 5 gallons

Source: Jeremy Morton-Maxson

Extract:

OG: Approx: 1.052

7 lb Extra light LME

2oz Black Patent Malt

8 oz. Melanoidin Malt

2tsp Burton Water Salts

1 1/4oz Amarillo Hops (bittering)

1oz Cascade Hops (aroma)

1 Whirlfoc tablet or 1/4 tsp. Irish moss

Wyeast 1056, 1098, or 1099

- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add bittering hops. (Amarillo)
- At 15 minutes add 1/2 oz. Aroma hops (Cascade) and Whirlfoc tablet or Irish moss.
- At 0 minutes add remaining 1/2 oz of Aroma hops (Cascade)
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68F to 70F.

Other Options: For extract brewing try late extract addition by adding 30% of the malt extract at the normal time and 70% of malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

All Grain:

OG: Approximately 1.055

9 lbs Golden Promise Malt

8 oz. Melanoidin Malt

8 oz. Flaked Barley

2oz Black Patent Malt

2 tsp Burton Water Salts

1 Whirlfoc Tablet

1 oz Amarillo Hops (bittering)

1 oz Cascade Hops (aroma)

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All Grain Procedure: Infusion mash at 152F for 1 hour. Sparge until 6-6.5 gal sweet wort has been obtained. Add Boil for 1 hour. Adding 1/2 of aroma hops during the last 15 minutes of boil and the remainder during the last 2 min of boil. Cool wort, pitch yeast and proceed with your normal fermentation procedure, fermenting at 65-70F. Fermentation should take 10-14 days. Original gravity may vary depending on system efficiency.



Questions About This Recipe?

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