

# Irish Red Ale – Extract Kit

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## Ingredients:

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| 2 – Cans Briess Pilsen Malt Extract | 1½ - Ounces Cascade Hops                        |
| 2 - Pound Briess Munich 10L Malt    | 1 – Vial of White Labs WLP004 - Irish Ale yeast |
| 1 – Pound Briess 120L Caramel Malt  |   |

## Notes:

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This kit does not include priming sugar – if bottling, you can prime with corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer.

This kit will make a 5 gallon batch of Irish Red Ale

## Brew Instructions:

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Crush or mill the Munich and caramel and malts

Place the crushed grain in a small pot with 2 quarts of water and slowly raise the temperature to just under boil

Remove from heat and strain the grain, collecting the liquid in your brew pot

Rinse the grains with another 2 quarts of hot water, collecting the liquid in your brew pot

Fill your brew pot ½ full of water and bring to a boil

Turn off the heat; pour in both cans of malt extract and stir until completely dissolved

*(Turning off the heat helps to prevent scorching)*

Top off the brew pot with hot water to within 4” of the lip & turn the heat back on

When the wurt reaches boil, add one ounce of the Cascade hops (bittering hops)

*(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)*

Boil for 40 minutes and add an addition ½ ounce of the Cascade hops (flavoring hops)

Boil for an additional 20 minutes and immediately turn off the heat

Pour the wurt into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible

Top off your fermenter with cold water to make a total of 5 gallons

Cover the fermenter and let cool

## Fermentation:

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When your wurt reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial

Pour the yeast into the wurt and immediately cover with an air lock

Let sit overnight at room temperature then drop your fermentation temperature down to 60 – 68 degrees F, if possible

Ferment for 5 – 7 days or until fermentation stops

## Optional:

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Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit for at least 14 days

*(Doing a secondary fermentation will not add appreciably to the alcohol level but will give time for some of the proteins and sediment to fall out of the beer and will result in more clarity and better flavor)*

## If Naturally Conditioning (Bottling):

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Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible

Dissolve ¾ cup of corn or table (priming) sugar in one cup of water and bring to a boil

Pour the priming sugar into the beer and stir

Bottle your beer, leaving a ½” - ¾” head space in each bottle

## If Force Carbonating (Kegging):

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Transfer the beer into a sanitized keg and apply CO2 to carbonate