



AMERICAN

Red Ale



CUT THIS OUT FOR
YOUR TAP HANDLE

AMERICAN RED ALE

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

LME KIT

- 7 lbs Light Liquid Extract

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 2 oz Roasted Barley

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 2 oz Roasted Barley

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 2 oz Roasted Barley

HOPS

- 1 oz Perle – Boil 60 min
- 1 oz Mt. Hood – Boil last 15 min
- 2 oz Cascade – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



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FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT142

AMERICAN RED ALE

RECIPE TIPS

While many Red Ales take an Amber Ale recipe and use darker crystal malts to deepen the color, our American Red Ale uses a touch of Roasted Barley instead. This avoids heavier caramel flavors while still attaining a deep red color. The result is a unique brew that won't be easily mistaken as just another Amber. For the all-grain version, we recommend a mash temperature of 153°F. Ferment at 68°F.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

AMERICAN RED ALE KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.045–51

ACTUAL O.G.

SRM: 13–15

IBU'S: 35–45

EST. ABV %: 4.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!