



# IRISH RED ALE



CUT THIS OUT FOR  
YOUR TAP HANDLE

## IRISH RED ALE

### SUGGESTED YEAST

White Labs: WLP004 Irish

Wyeast: 1084 Irish

Imperial: A10 Darkness

Omega: OYL005 Irish

CellarScience Dry: ENGLISH

Fermentis Dry: S-04 English

### LME KIT

- 7 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 1 lb Crystal 120°L
- 8 oz Abbey
- 8 oz Caramunich
- 2 oz Roasted Barley
- 2 oz Special B

### DME KIT

- 6 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 1 lb Crystal 120°L
- 8 oz Abbey
- 8 oz Caramunich
- 2 oz Roasted Barley
- 2 oz Special B

### ALL-GRAIN KIT

- 10 lbs 2-Row

#### SPECIALTY MALTS:

- 1 lb Crystal 120°L
- 8 oz Abbey
- 8 oz Caramunich
- 2 oz Roasted Barley
- 2 oz Special B

### HOPS

- 1.5 oz Northern Brewer – Boil 60 min
- 2 oz Willamette – Boil last 1 min

### OTHER ADDITIONS

- Clarifier – Boil last 5 min



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FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT145

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## RECIPE TIPS

First brewed in the 1990's, this is one of the best selling MoreBeer! Kits of all time. If you are brewing the all-grain version we suggest mashing at 153°F. We suggest a fermentation temperature close to 68°F.

## BREWING ALL-GRAIN?

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



## NEED HELP?

### SEARCH

IRISH RED ALE KIT  
on MoreBeer.com  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
morebeer.com/articles  
&  
Over 125 Videos at  
morebeer.com/videos

### 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  
1.046–53

ACTUAL O.G.

SRM: 20–22

IBU'S: 39–46

EST. ABV %: 4.5–5

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

## 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!