



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

- 4 lbs Ultralight Liquid Extract
- 3 lbs 2-Row

• SPECIALTY MALTS:

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

DME KIT

- 3.5 lbs Light Dry Extract
- 3 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



IRISH RED ALE



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT345

IRISH RED ALE

RECIPE TIPS

First brewed in the 1990's, this is one of the best selling MoreBeer! Kits of all time. Our suggested mash temperature is 150°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

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morebeer.com/articles
&
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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
1.047–52

ACTUAL O.G.

SRM: 20

IBU'S: 39–43

EST. ABV %: 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!