

Rue Rouge

Extract:

7 lbs. Extra Light DME
1/3 lb. CaraRed Malt
1/3 lb. Melanoidin Malt
1/6 lb. Crystal 120L
1/6 lb. Light Roasted Barley
1 oz. Nugget Hops (Bittering)
1 oz. EKG Hops (Flavor, Aroma)
1 oz. Liberty Hops (Aroma)
Wyeast 3522, WLP510, Imperial Gnome, or
Safbrew BE256



- Heat 2-5 gallons of water to 155°F
- Turn off heat and steep grains for 20~30 minutes.
- Leave off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 10 min. then add bittering hops. (Nugget, 60 min)
- At 20 min. add 1 oz. Flavor hops (East Kent Goldings).
- After another 5 minutes add whirlfloc tablet.
- After boil has finished add 1 oz aroma hops (Liberty), turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.(0 min)
- 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 68°F to 70°F until completed.
- Optional: Add Roeselare (Wyeast 3763) on fifth day of fermentation.

All Grain:

12 lbs. Pilsner Malt
1/3 lb. CaraRed Malt
1/3 lb. Melanoidin Malt
1/6 lb. Crystal 120L
1/6 lb. Light Roasted Barley
1 oz. Nugget Hops (Bittering)
1 oz. EKG Hops (Flavor, Aroma)
1 oz. Liberty Hops (Aroma)
Wyeast 3522, WLP510, Imperial Gnome,
or Safbrew BE256

Questions About This Recipe?

Call Us: 1-800-638-2897

Email: Info@fhsteinbart.com

Website: www.fhsteinbart.com

Mash grains with 17½ quarts of water at 150°F for 1 hour. Sparge and bring wort to a boil for 10 min. then add bittering hops (Nugget, 60 min). At 20 min. add 1 oz. Flavor hops (East Kent Goldings). At 15 mins. Add Whirlfloc tablet. At 0 min. add 1 oz. Aroma hops (Liberty), cool wort and pitch yeast, fermenting at 68°F to 70°F. Optional: Add Roeselare (Wyeast 3763) on fifth day of fermentation.