

Irish Red

Extract:

6 lbs. Light Dry Malt Extract
5 oz. Light Roast Barley
5 oz. Caramel Malt 80L
5 oz. Honey Malt
1 oz Magnum Hops (Bittering)
2 oz. Golding (Flavor)
2 oz. Willamette (Aroma)
Whirlfloc tablet or Irish Moss
Wyeast 1084 Irish Ale yeast



- Heat 2-5 gallons of water to 155°F
- Place grains in a steeping bag and steep at 155°F to 165°F for 30 min. Remove grain.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add bittering hops. (Magnum, 60 min)
- Add Flavor hops (Golding) and Whirlfloc tablet or Irish Moss with 15 minutes remaining.
- After boil has finished, add Aroma hops (Willamette) 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 70°F until completed

Other Options: For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of the malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

All Grain:

10 lbs Gambrinus Pale Malt
5 oz. Light Roast Barley
5 oz. Caramel Malt 80L
5 oz. Honey Malt
1 oz Magnum Hops (Bittering)
2 oz. Golding (Flavor)
2 oz. Willamette (Aroma)
Whirlfloc tablet or Irish Moss
Wyeast 1084 Irish Ale yeast

Questions About This Recipe?

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Mash grains 152°F for 1 hour. Sparge, Bring to boil for 5 min. then add bittering hops (Magnum, 60 min). Add flavor hops (Golding) Whirlfloc tablet or Irish Moss with 15 min remaining. Add aroma hops (Willamette) at 0 min. Cool wort and pitch yeast, fermenting at 70° F.