

## **Red Ale**

Description: A smooth malty beer with a rich red colour and a hoppy, fruity palate.

Original Gravity	1048 or 12.0 Brix
Alcohol by Volume	4.4%
Colour	70 EBC or 27 ASBC
Bitterness	15 EBU

### Malts:

Pale Ale Malt	56%
Wheat Malt	6%
Crystal Malt (160-180 EBC or 70-80 ASBC)	28%
Caramalt (30 EBC or 12 ASBC)	10%

### Mashing:

Mash-in at 52C and hold for	20 minutes
Raise to 62C and hold for	20 minutes
Raise to 70C and hold for	20 minutes
Sparge or lauter at 75C	

### Hops and Boiling:

All bitterness is derived from the main hop added at the start of boil – hops to use Galena

Hops to be added at the end of the boil 39 grams/HI Cluster and 76 grams/HI Cascade

Total boil time 90 minutes

### Fermentation and Maturation:

Cool the wort to 16C and pitch with a suitable Ale yeast Wyeast 1056 or 1272. Fermentation should be approximately 4 to 6 days, with a maximum fermentation temperature of 21C. When the gravity reaches 1014 or 3.5 Brix cool the beer. Allow the beer to mature for at least 14 days at 0 to 2C.