

Irish Red Ale

Ask most people, "What do the Irish drink?" and the answer will almost certainly be Guinness or Stout. Category 9.D of the BJCP style guidelines, the Irish Red Ale style displays a stark white head and red hues. It presents, sweet caramel, coffee and biscuit aromas, mouth-filling flavors with a smooth finish. Increase the total volume to 23 liters if a beer with less bitterness is preferred, decreasing the final alcohol content to approximately 4% abv.

Flavor Profile:

Color: Amber

Bitterness: Medium

Body: Medium

Approx. Alcohol Volume: 4.5% ABV

Carbonation Method: Natural

Ingredients

1.7kg Australian Pale Ale

500g (1.1 lb) Light Dry Malt

100g (3.5 oz) crushed Crystal Malt

50g (1.75 oz) crushed Roasted Barley

Yeast under the lid or an ale yeast of your choice



***If only all DIY projects
were this easy.***

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DIY BEER Coopers

Made to 20 liters (5.3 gallons).

STEP 1: MIX

Bring 2 liters of water to boiling. Turn heat to simmer and add the crushed crystal malt and roasted barley. Let steep for 15 minutes. Place the Light Dry Malt in a sanitized, well drained fermenter. Add the steeped liquid to the fermenting vessel by pouring through a sieve or grain bag. Immediately pick the fermenter up and swirl the contents until dissolved (about 15 seconds) - this minimizes lumps. Add the contents of the beer kit and then stir to dissolve. Add cold water up to the 18 liter (4 $\frac{3}{4}$ gallon) mark and stir vigorously. Check the brew temperature and top up to the 20 liter (5.3 gallon) mark with cold water (refrigerated if necessary) to get as close as possible to 24°C (75°F), lower is okay, and stir. Sprinkle the dry yeast onto the brew and fit the lid.

STEP 2: BREW

Ale yeast strains are generally the most reliable for home brewers, fermenting quickly and effectively. Ale yeast is supplied with most brew kits. Try to ferment in the range 18°C – 20°C if possible. It will produce a cleaner flavor and aroma. Bottle when two SG readings are the same over consecutive days.

STEP 3: BOTTLE

Add carbonation drops at the rate of 1 per 330ml/375ml bottle and 2 per 740ml/750ml bottle. Sugar or dextrose may be used at the rate of 8g per liter (approximately 6g of sugar to a level metric teaspoon).

STEP 4: ENJOY

While we recommend leaving your bottles to condition at or above 18°C for at least 2 weeks - you may find that your brew benefits from further conditioning – improving the flavor, reducing the size of the bubbles and make the yeast sediment more compacted. The final alcohol content should be approximately 4.5% abv.