



All Saints Irish Red Ale – *A true Irish red, well-balanced and delicious!*

A classic Irish red ale that is true to its origins! All Saints Irish Red Ale delivers rich, malty flavor that is balanced by Fuggle hops. Just a touch of rich roasted barley and Simpson's Medium Crystal malt gives this beer its signature red-dish amber color and contributes to the overall delicious malt character!

BEER SPECS

Original Gravity:

1.043 —1.045 @ 65% efficiency

1.047 —1.049 @ 70% efficiency

1.050—1.052 @ 75% efficiency

Final Gravity: 1.010—1.013

IBU: 22 - 25

ABV%: 3.9% - 5.5%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a wort with more body that can accentuate maltiness. We suggest a mash temperature of 151° - 153°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation of one to two weeks can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

- 5.0 lbs.** Ashburne Mild Malt
- 3.0 lb.** Vienna Malt
- 1.00 lb.** Flaked Maize
- 0.50 lb.** Simpsons Medium Crystal Malt
- 0.25 lb.** Roasted Barley
- 1.0 oz.** Fuggle hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.0 oz.** Fuggle hops, added 10 min from the end of the boil

FERMENTABLES

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL-005 Irish Ale Yeast, Imperial Organic Yeast A10 Darkness, White Labs WLP004 Irish Ale Yeast, Wyeast 1084 Irish Ale or Nottingham dry yeast

