



May all your fermentations be Great Fer-

## Ryerish Red Ale — A delicious Irish red with a spicy rye twist!

Brewed in collaboration with Jonathon Mullens, brewer at the Broad Ripple Brewpub in Indianapolis, the oldest operating brewery in Indiana! This red beer has a beautiful rye spice character that melds well with the other specialty grain, for a character that is very much like graham crackers. Delicious!

### BEER SPECS

Original Gravity:

**1.046 — 1.048 @ 65% efficiency**

**1.050 — 1.052 @ 70% efficiency**

**1.054 — 1.056 @ 75% efficiency**

Final Gravity: **1.009 — 1.012**

IBU: 24-28

ABV: 4.5% - 6.2%

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 to high mash temperature is recommended to create a great pale that still has some malt character. We suggest a mash temperature of 151° - 153°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 60° - 68°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired. If you have access to temperature control, try following the fermentation schedule in the **Brewer's Notes** to the right.

### RECIPE DETAILS

9 lbs. Munton's Maris Otter Malt

1.25 lbs. Rye Malt

0.25 lb Amber Malt

0.25 lb. Chocolate Rye Malt

0.1 lb. Melanoidin Malt

0.1 lb. Special B Malt

### FERMENTABLES

1.5 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

0.5 oz. Fuggle hops, added 15 minutes from the end of the boil

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Omega Yeast Labs OYL-004 West Coast Ale I, Imperial Organic Yes A07 Flagship, White Labs WLP001 California Ale, Wyeast #1056 American Ale, or Safale S-05 dry yeast.

**Brewer's Notes:** While this beer can be fermented at a stable ale temperature with wonderful results, we have found that starting the fermentation very low (around 62F) for the first few days, then allowing the temperature to rise to 68F near the end of primary fermentation (in essence, performing a diacetyl rest) makes the beer very clean. Cold crashing and "lagering" the beer around 40 to 42F for a few weeks afterwards creates an extremely clean, clear and beautiful beer. If you have the temperature control capabilities to follow this fermentation schedule, give it a try!

