



Mini Mash Recipe Sheet

Irish Red Ale

KIT:345

Mini Mash

Brew Name: _____

Brew Date: _____

Malt Extract:

Boil for 60 minutes.

4 lbs Ultralight Malt Extract

Steeping Grain:

Heat strike water to 160F. Mash at 150F – 154F for 30 to 45 minutes.

3lbs 2-Row

1lb Crystal 120L

8oz Abbey

8oz Caramunich

2oz Special B

2oz Black Roasted Barley

Hops:

1.5 oz Northern Brewer

2 oz Willamette

- *Bittering Hops boiled for 60 minutes*
- *Aroma Hops are boiled for 1 minute*

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - *Add last 5 minutes of the boil*

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.047-52

Estimated SRM: 20

Estimated IBU's: 39-43

Estimated alcohol ABV %: 5

Suggested fermentation temperature: 68

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV