Homebrew
5 Gallons

Brewer's Red

Style: Amber Ale

A version of Rogue Red. Good amber red color, good body, good alcohol level, and a complex hop character that stand's out.

Ingredients

GRAINS	AMOUNT
Crystal 40L	1.0 lbs.

EXTRACTS	AMOUNT
Pale	1.0 qts.
Amber	1.0 qts.

HOPS & SPICES	AMOUNT
Bittering Hops	
Pacific Jem	1.0 oz.
Cascade	0.66 oz.
Williamette	0.33 oz.
Finishing Hops	
Williamette	0.25 oz.
Cascade	0.33 oz.
Pacific Jem	0.33 oz.
Irish Moss	3 Scoops
Dry Hops (Don't add to kettle!)	
Columbus	0.25 oz.

Yeast Type: Nottingham **Yeast Description:** A clean / neutral English ale yeast.

Brewing Instructions

1. **Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.**
2. **Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. NEVER LEAVE YOUR POT FROM THIS POINT ON!**
3. **When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.**
4. **When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).**
5. **After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).**

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.