



Homebrew  
5 Gallons

## Brewer's Red

Style: Amber Ale

Our play on Rogue Red. Amber red color, light to medium body, good alcohol level, and a complex hop character make this brew stand out for those who love hops but want more of a balance in their beer.



## Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS &amp; SPICES</u>	<u>AMOUNT</u>
Crystal 40L	1.0 lbs.	Pale	1.0 qts.	<u>Bittering Hops</u>	
		Amber	1.0 qts.	Chinook	1.33 oz.
				Cascade	0.66 oz.
				Williamette	0.33 oz.
				<u>Finishing Hops</u>	
				Williamette	0.25 oz.
				Cascade	0.33 oz.
				Irish Moss	3 Scoops
				<u>Dry Hops (Don't add to kettle!)</u>	
				Columbus	0.33 oz.

**Yeast Type:** SafAle S-04 **Yeast Description:** A clean, bottom fermenting 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.