

O' Butler's Irish You the Best Red Ale

INCLUDES: 6.6 lbs. Golden Light LME
1.25 oz. Kent Goldings hop pellets
6oz. Crystal 40L EST OG: 1.048
6oz. Crystal 80L EST IBU: 21
4oz. Roasted Barley 300L EST ABV: 4.7%
Yeast
Priming sugar
Hop and Grain bags

HOW-TO:

1. Place grain in grain bag. Put into stock pot with at least 2 gallons of water. Bring the temperature up to about 150 degrees. Let sit at this temperature for 30 minutes.
2. Remove grain bag and bring the "tea" to a boil. Remove from heat and add one can of liquid malt extract. Return to heat and bring back to boil.
3. Boil for five minutes. Be sure to stir constantly - you don't want to scorch the malt extract or have a boil-over, because they're very messy and suck to clean up.
4. Add 1 oz of Kent Goldings hops in hop bag. Set your timer for 60 minutes.
5. Add the 2nd can of malt extract at 15 min left in the boil. Stir until completely dissolved.
7. At the end of the 60 minute boil, chill to around 68 degrees. You may remove hops from the wort at this point before you go to the fermenter or if you'd like just dump it all in to your fermenter. Top up to five gallons and pitch yeast (preferably rehydrated in 1 cup of 100F water).
8. When fermentation is complete, if desired, rack to a secondary fermenter, avoiding hops if they are still in there. Let age for at least 2 weeks (or as long as you can keep your anxious paws off of it) before bottling. Prime with corn sugar.

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