

**BEER NAME: American Red Ale**

**Beer Style: Best Bitter**

**Description: American version of the classic Red Ale**

**BREW LENGTH: 25 Litres**

**GRAIN BILL:**

KG	Selected Grain	% age	
4.3	Ale Malt		
0.2	Crystal		
0.1	Dark Crystal		
0.15	Melanoidin		
0.5	Carared		

**HOP SCHEDULE:**

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	25	13.1	Mosaic	
5	25	6.2	Cascade	
2	30	6.2	Cascade	
0	25	13.1	Mosaic	

**MASH TEMPERATURE:**

**MASH & FERMENT DETAILS (Estimated)**

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.045	1.010	4.5	35.3	26	0.79

**SUGGESTED YEAST: Danstar BRY-97, WYEAST 1272**

**FERMENTATION TEMPERATURE: 18C to 23C**

**COMMENTS:**