



DARK RED ALE

Dark Red Ale Originally a porter recipe with a twist; this beer exhibits a dark red color with a distinct roasted malt character

SRM(Color) 6.8

IBU(Bitterness) 38.9

OG 1.053

FG 1.011



Grains

Maris Otter Pale Ale Malt

Great Western Malting Crystal 120 Malt

Brown Malt

Baird's Malt Chocolate Malt

Water	Pre-Boil Volume	1.54 Gallon	Post-Boil Volume	1.04 Gallon
	Mash Temp	152°F	Strike Water	6.5 Liters
	Duration		Sparge Water	2 Liters

Hop Schedule	East Kent Golding US Pellet	60 Min Boil
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Fermentation	S-04 English Ale Yeast	
	Ferment 7 - 10 Days at Room Temp	Bottle with 20 Grams of Dextrose

Before you Begin

1. Clean and sanitize your equipment.
2. Soak everything you are going to use in the sanitizer. If there are still bubbles on the equipment don't worry.
3. Keep extra sanitizer in a container for now. You can re-use the sanitizer until it becomes cloudy. Another idea is to keep a spray bottle with sanitizer on hand. [Plastic Spray Bottle - 16oz – Crafted Fermentations](#)

The Mash

1. **Start the mash:** Heat 6.5 Liters of water to 160°F.
2. **Mash in:** Add grain to water, stir until thoroughly mixed and there are no clumps. Adding the grains will cause the temperature of the mash to decrease. Ideally the mash should be between 152 – 158. If too hot, then add small amounts of cold water.
3. **Mash:** let sit for 60 minutes. Keep the pot covered to help maintain a consistent temperature.
4. After 60 minutes of mashing, heat to 168°F while stirring constantly for mash out.



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Sparging (aka rinsing the grain):

1. Heat an additional 2 liters of water to 170°F. This is your “Sparge Water”.
2. Place a strainer over a pot and carefully place the hot grains in the strainer. Slowly pour the sparge water over the grains.

The Boil

1. In a pot, heat wort until it boils. Watch out for boil over when the hot break occurs (foamy stuff floating at the top). Turn down heat if boil over occurs.
2. After the wort comes to a boil add set a timer for 60 mins and follow the hops schedule in the recipe.
3. After you’ve added all the hops and boiled for 60 minutes, turn off the heat and cool immediately. Placing the brew pot in a sink filled with cool water works well.
4. Once the wort is cooled to approximately 70-75 degrees, place strainer over funnel and pour your wort into the sanitized carboy.
5. Add the yeast that came with your ingredient kit. It is also a good idea to add oxygen to the wort by shaking the carboy first.
6. Place the lid on the carboy and insert the rubber stopper and airlock. Fill the airlock to the fill line with sanitizer.

Fermentation

1. Allow beer to ferment in a dark room at 65 to 70°F for 10 – 14 days. During the first 7 days of fermentation, you’ll see lots of bubbling. Allow the beer to go the full 10 – 14 days to ensure that fermentation is complete.
2. Get ready for bottling day by gathering some bottles. A great way to do this is by drinking some beer.
3. After 2 weeks you are ready to bottle (see bottling instructions).

Every brewing setup and recipe may differ. With practice you will learn how you can adjust your process and recipe to craft amazing beers. If you run into any problems do not get discouraged, just reach out to us at Help@craftedfermentations.com. We want to help you craft great beer and enjoy the process.