

Raucous Red ver 2.0

American Red Ale

Type: Extract

Boil Size: 3.50 gal

Est Original Gravity: 1.056 SG

Boil Time: 60 min

Estimated Alcohol by Vol: 5.6 %

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

Brewer: BWC WOODLAND HILLS

Batch Size (fermenter): 5.00 gal

Est Final Gravity: 1.014 SG

Bitterness: 20.7 IBUs

Est Color: 11.3 SRM

INGREDIENTS

Fermentables

Amt	Name	Type
8.0 oz	Belgian Cara Munich	Grain
4.0 oz	Aromatic Malt	Grain
4.0 oz	Cara Wheat	Grain
4.0 oz	Crystal Malt 120L (Briess)	Grain
4.0 oz	Gambrinus Pale Malt	Grain
4.0 oz	Honey Malt	Grain
7 lbs 4.0 oz	LME Pilsen Light (Briess)	Extract

HOPS

Hops Used

Amt	Name	Type	%/IBU
0.75 oz	Glacier [5.80 %] - Boil 60.0 min	Hop	12.5 IBUs
0.50 oz	Palisade[9.40 %] - Boil 20.0 min	Hop	8.2 IBUs
0.50 oz	Azacca [8.90 %] - Boil 0.0 min	Hop	0.0 IBUs

ADJUNCTS

Misc Ingredients

Amt	Name	Type	
1.00 tsp	Gypsum	Water	Agent
1.0 tsp	Irish Moss (Boil 20.0 mins)	Fining	
0.75 Cup	Brewers Sugar (Priming)	Other	

YEAST

Amt	Name	Type
1.0 pkg	American Ale II Yeast (Wyeast Labs #1275)	Yeast

Notes

EXTRACT NOTE: 7.25 LBS. OF LME = 6 LBS. DME = 9 LBS. GRAIN

STEEP WITH 2.5 QUARTS OF WATER AT 160 DEGREES FAHRENHIET AND

SPARGE WITH ADDITIONAL 2.5 QUARTS