



# Dublin Jewels

## Irish Red Ale (EX)

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

### RECIPE STATS

**Est. SG:** 1.049

**Est. FG:** 1.010

**IBU:** 23

**SRM:** 14.5

**ABV:** 5.1%

### INGREDIENTS

4.5 lbs Golden Light DME

1 lb Maris Otter

1 lb Caramel 75

.1 lb Roasted Barley

2 oz Fuggle Hops

Nottingham Dry Yeast

### BREWDAY NOTES

### BREW

Heat 3-4 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag and add  $\frac{1}{4}$  to  $\frac{1}{2}$  of your extract. Congratulations! you've made wort.

Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. Stir in the rest of the extract. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons and pitch yeast.

### HOP ADDITIONS

1 oz Fuggle @ 60 minutes

1 oz Fuggle @ 20 minutes

### FERMENTATION

Chill wort to 70°F and pitch yeast. Ferment around 65°F.