

Red Beer

Recipe Red Beer **Style** Generic Ale
Brewer Mathew TUrner **Batch** 5.00 gal
All Grain

Recipe Characteristics

Recipe Gravity	1.056 OG	Estimated FG	1.014 FG
Recipe Bitterness	25 IBU	Alcohol by Volume	5.4%
Recipe Color	19° SRM	Alcohol by Weight	4.3%

Ingredients

Quantity	Grain	Type	Use
8.00 lb	American two-row	Grain	Mashed
0.50 lb	Belgian candi sugar, dark	Sugar	Other
0.75 lb	Crystal 20L	Grain	Mashed
0.75 lb	Crystal 60L	Grain	Mashed
0.12 lb	Roasted barley	Grain	Mashed
Quantity	Hop	Type	Time
0.50 oz	Willamette	Pellet	10 minutes
0.50 oz	Willamette	Pellet	30 minutes
1.00 oz	Willamette	Pellet	60 minutes
Quantity	Misc	Notes	
1.00 unit	American Ale yeast	Yeast	

Recipe Notes

Also add cherries in grain bag to fermentation 2 weeks... this is 2 cans of Oregon Cherry Pie Filling.
Strike temp 180 degrees
Mash temp 160 degrees for 1 hour
1 hour and 20 minute boil

Batch Notes