

LOVE2BREW

IRISH RED (ALL-GRAIN)



As you gaze into your dark crimson pint of freshly poured love2brew Irish Red try not to lose yourself in the beauty of the beverage you are about to drink. Incredibly easy drinking this low-hop, malt-forward brew will greet your palate with some initial sweetness from the Caramel Malts followed by a dry, roasted finish that is traditional among brews of this style. Enjoyed by everyone it's an easy choice to have in your house year round.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 3 Weeks Bottle Conditioning
- Original Gravity: 1.060
- 5.9% ABV (Estimated)
- IBUs: 23.5 (Moderate)
- SRM: 13.5 (Dark Red)
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 7 lbs. Maris Otter
- 3 lbs. 2-Row Pale
- 8 oz. CaraRed
- 8 oz. Caramel 60L
- 4 oz. Roasted Barley

Hops

- 1/2 oz. Nugget (Bittering)
- 1/2 oz. Fuggle (Aroma)

Yeast Choices

- Safale S-04
- Danstar Windsor Ale Yeast
- Irish Ale Yeast (WLP004)

Other

- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 7 lbs. Maris Otter
- 3 lbs. 2-Row Pale
- 8 oz. CaraRed
- 8 oz. Caramel 60L
- 4 oz. Roasted Barley

MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1/2 oz. Nugget (60 Mins.)
- 1/2 oz. Fuggle (10 Mins.)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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