

# PATRICK'S RED ALE

## (Maple Valley Malts and Hops Homebrew Club)

### EXTRACT:

3.3 lb. Munich Malt Extract  
3.3 lb. Golden Light Liquid Malt Extract  
2.0 lb. Golden Light Dry Malt Extract

### SPECIALTY GRAINS:

8 oz. Munich 10L  
4 oz. Roasted Barley  
1.0 lb. Rye Malt

### HOPS:

1.3 oz. Challenger 60 min  
1.3 oz. Fuggle 15 min

### YEAST OPTIONS:

Imperial – A31 Tartan  
Omega - OYL-015 Scottish Ale  
White Labs – WLP028 Edinburgh  
(or) Dry Yeast – Lallemmand Nottingham

### OTHER:

4 oz. Corn Sugar (to carbonate at bottling time)  
1 tsp. Irish Moss (to clarify - optional - see step 7)

### INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to about 160 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 40 - 60 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.

10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to around 70 degrees pitch yeast and place lid on tight.
12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (about 2 ½ weeks) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 65 - 70 degrees, chill and enjoy.

### ALL GRAIN:

6.5 lb. Pale Malt  
3.75 lb. Munich 10L  
2.5 lb. Rye Malt  
4.0 oz. Roasted Barley

### HOPS:

1.3 oz. Challenger 60 min  
1.3 oz. Fuggle 15 min

### YEAST OPTIONS:

Imperial – A31 Tartan  
Omega - OYL-015 Scottish Ale  
White Labs – WLP028 Edinburgh  
(or) Dry Yeast – Lallemmand Nottingham

Mash at 148 degrees for 60 minutes. Estimated OG 1.062, FG 1.013.  
Estimated IBU 40.1, Estimated SRM 12.9. Estimated ABV 6.5%

**Jon's Homebrew  
and Wine Supply**

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