

EVIL JON RED

EXTRACT: 4.5 lb. Golden Light Liquid Malt Extract
3.3 lb. Munich Liquid Malt Extract

SPECIALTY GRAINS: 0.75 lb. Caramel 40L
0.25 lb. Caramel 80L
0.5 lb. Victory Malt
2.0 oz. Carafa Special III

HOPS: 0.75 oz. Warrior 60 min
1.0 oz. Cluster 5 min

YEAST: Imperial – A07 Flagship
Omega – OYL-004 West Coast Ale I
White Labs – WLP001 California Ale
(or) Dry Yeast - Fermentis US-05

OTHER: 4oz. 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 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 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 fully 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 about 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 (14 - 17 days) 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: 8 lb. Golden Promise Malt
3.0 lb. Munich 10L
0.75 lb. Caramel 40L
0.25 lb. Caramel 80L
0.5 lb. Victory Malt
2.0 oz. Carafa Special III

HOPS: 0.75 oz. Warrior 60 min
1.0 oz. Cluster 5 min

YEAST: Imperial – A07 Flagship
Omega – OYL-004 West Coast Ale I
White Labs – WLP001 California Ale
(or) Dry Yeast - Fermentis US-05

Mash at 152 degrees for 60 minutes. Estimated OG 1.061, FG 1.014.
Estimated IBU 41.6, Estimated SRM 15.5, Estimated ABV 6.2%

**Jon's Homebrew
and Wine Supply**

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