



Red Tide

940 S. Spruce St., Burlington WA, 98233 360-293-0424

Irish Red Ale

Just a touch of roasted barley gives this brew a nice red color, coupled with traditional hops, Red Tide is a crowd pleaser that everyone can enjoy.

OG=1.053, FG=1.013, ABV=5.2%, IBU=21

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

5 lb. Crisp Malting Finest Maris Otter

5 lb. Great Western Premium 2row

1 lb. Briess Crystal 80

2 oz. Briess Roasted barley

Hops:

1 oz. East Kent Goldings (60min)

1 oz. Fuggles (5min)

Yeast:

1st choice Wyeast- 1084 Irish Ale (62-72°F)

Bottling Primer:

5 oz. priming sugar (Corn Sugar)

BREW DAY

Mash 151°F (66°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 62-72°F (16-22°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	