



Brrr! Clone

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

Red IPA

An old, classic, NW Red Ale from Widmer Brothers Brewing.

OG=1.071, FG=1.018, ABV=6.9%, IBU=80

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

7 lb. Great Western Premium 2row Pale

6.5 lb. Briess Bonlander Munich 10L

.50 lb. Briess Crystal 10L

.50 lb. Briess Crystal 80L

.50 lb. Briess Carapils

.25 lb. Briess Chocolate

Hops:

1 oz. Warrior (60min)

1 oz. Cascade (30min)

1 oz. Simcoe (10min)

Recommended Yeast:

Wyeast 1272-American Ale II

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 152°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 60-72°F (15-22°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)

Dry Hopping: Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. At this point add the Cascade Cryo Hop to the fermenter (Dry Hop). Allow your beer to finish fermenting and absorb the fresh dry hop aroma.

Approx. 1 to 2 weeks.

Notes:

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|--------------------------|--|
| 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 @ | |
| Hop Addition 3 Added @ | |
| Boil End Time | |
| Original Gravity | |
| Secondary Date | |
| Dry Hop Date | |
| Final Gravity | |
| Date | |
| Packaging Date | |