



Red Tide

320 E Fairhaven, 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=1.048, FG=1.013, ABV=4.6%, IBU=25

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Steeping grains:

1 lb. Crystal 80

2 oz. Roasted barley

Extracts:

6.6 lb. Golden light liquid malt extract (LME)

Hops:

1 oz. East Kent Goldings (60min)

1 oz. Fuggles (5min)

Recommended Yeasts:

Wyeast 1084

Imperial Labs Darkness

Priming Sugar (for bottling):

5 oz. Dextrose

BREWING INSTRUCTIONS

(Read completely before brewing)

1. If using, activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
2. Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min remove the grain bag and discard.
3. Add all **extracts** to the kettle. To avoid scorching, do your best to fully dissolve extracts before applying direct heat. You now have wort (unfermented beer). Bring

your wort to a boil watching carefully for a boil over.

4. Add **1 oz. East Kent Golding**. Set timer for 60 minutes.
5. With 5 minutes remaining, add **1 oz. Fuggle**.
6. After the 60-minute-long boil, remove kettle from heat, cover with lid and cool as quickly as possible to 100°F. Use a wort chiller or make an ice bath in your sink.
7. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100F wort. Using additional cold water, top up the volume to 5 gallons.
8. Add (pitch) **yeast** when the temperature of the wort is between 65 and 72°F. Stir or shake well to oxygenate your wort.
9. Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark for 7-10 days. Do your best to ferment within the temperature range of your yeast.
10. Take a gravity reading to confirm it is finished fermenting. It should match your final gravity or **F.G.** Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish conditioning and clearing. (approx. 1-2 weeks).
11. Prepare to bottle by boiling 5 oz of **priming sugar (Corn sugar)** in 1 pint of water, pour this mixture into the bottling bucket.
12. Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the priming sugar evenly (avoid splashing). Fill and cap bottles immediately.
13. Allow the bottles of beer to rest at room temperature for 10 -14 days to carbonate,

then cool and enjoy!! Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the Priming sugar evenly (avoid splashing). Fill and cap bottles immediately.

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 _____

