

WEST COAST RADICAL RED (All Grain)

Official NORTHERN BREWER Instructional Document

A gorgeous yet unassuming crimson-colored brew, West Coast Radical Red is strikingly familiar in its smooth, copper body and distinctively American, crisp clean character.

Its well balanced multi-grain backbone offers approachability, yet this radically malt and hop forward transformation of the classic red ale is fully deserving of a double-take. Home-grown Cascade reminiscent of California grapefruit groves impart a citrus twist for a sessionable brew-next-door that's engagingly drinkable yet, without boasting, knows how to leave an impression.

O.G: 1.054 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary, 2 weeks bottle conditioning

MASH INGREDIENTS

- 1.25 lbs Crystal Rye
- 0.75 lb Belgian Cara 45
- 0.125 lb Roasted Barley
- 8.5 lbs Briess 2-row

BOIL ADDITIONS & TIMES

- 0.5 oz Chinook (60 min)
- 1 oz Perle (20 min)
- 1 oz Centennial (10 min)
- 1 oz Cascade (5 min)

YEAST

- **DRY YEAST (DEFAULT):** Safale US-05 Ale Yeast. Optimum temp: 59-75° F

- **LIQUID YEAST OPTIONS:**

- Wyeast 1272 American Ale II. Optimum temp: 60-72° F.
- White Labs WLP051 California V. Optimum temp: 66-70° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

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0.5 oz Chinook (60 min)

1 oz Perle (20 min)

1 oz Centennial (10 min)

1 oz Cascade (5 min)

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