

BEERSMITH RECIPE

BAILEY'S RED ALE All-Grain

O.G: 1.049 READY: 6 WEEKS

FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

5 gal

MASH

- 5 lbs Maris Otter
- 1 lb Caramel 80L
- 1 lb Biscuit Malt
- 1 lb Victory
- 1 lb Melanoidin

HOPS

- 1 oz Fuggles
- 1 oz East Kent Goldings

YEAST

- Wyeast 1084 Irish Ale

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 170°F 10 min

BOIL ADDITIONS & TIMES

- 0.5 oz Fuggles 60 min
- 0.5 oz East Kent Goldings 60 min
- 0.5 oz Fuggles 15 min
- 0.5 oz East Kent Goldings 15 min

YEAST

- Wyeast 1084 Irish Ale
Optimum Temperature: 62°-72°F