

BEERSMITH RECIPE

RIDE WEST AMERICAN SUNSET ALE All-Grain

O.G: 1.052 READY: 6 WEEKS

FERMENTATION SCHEDULE

1-2 Weeks Primary

2-4 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

5.28 Gal

MASH

- 7.72 lb Maris Otter
- 2.21 Briess Bonlander Munich Malt
- 0.22 lbs Caramel 120L
- 0.44 Weyermann CaraAmber (30L)

HOPS

- 2.9 oz Simcoe
- 1.1 oz Amarillo
- 1.8 oz Citra

YEAST

- Fermentis Safale US-05

*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*
- 0.25 tsp Irish Moss
- 0.5 tsp Gelatin

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 148°F 60 min

Mashout: 168°F 10 min

BOIL ADDITIONS & TIMES

- 0.7 oz Simcoe 60 min
- 0.25 tsp Irish Moss 10 min
- 1.1 oz Amarillo 5 min
- 1.1 oz Simcoe 0 min
- 1.1 oz Citra 0 min

DRY HOPS

- 0.7 oz Citra 3 Days
- 1.1 oz Simcoe 3 Days

YEAST

- Fermentis Safale US-05

Optimum Temperature: 59°- 75°F