



MEGALONYX

Style: Imperial Red Ale

Batch Size: 5 Gal
OG: 1.103-1.107
FG: 1.023-1.027
IBU: 86
SRM: 19
ABV: 10.5%

Recipe CK00085

GRAINS

6 oz. Caramel 40L
6 oz. Caramel 80L
4 oz. Caramel 150L
4 oz. Special B Malt
1 oz. Roasted Barley

EXTRACTS/ADJUNCTS

5.5 lb. Light LME
6.6 lb. Munich LME (15 min.)
1.5lb. Dextrose (15 min.)
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1.5 oz. Galena (60 min.)
1 oz. Centennial (20 min.)
1 oz. Cascade (20 min.)
1 oz. Centennial (10 min.)
1 oz. Cascade (10 min.)

YEAST: 1st choice – WLP090 San Diego Super Ale Yeast **2nd choice** – WLP001 California Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.