



BOAR BRISTLE RED

Style: English Red Ale

Enjoy that all-natural stiff bristle action!

Batch Size: 5 Gal
OG: 1.050
FG: 1.013
IBU: 36
SRM: 19
ABV: 4.8%

Recipe CK00064

GRAINS

8 oz. Maris Otter
13 oz. Wheat Malt
10 oz. Caramel 60L
2 oz. Roasted Barley

EXTRACTS/ADJUNCTS

2 lb. Plain Light DME
3.5 lb. Light LME (15 min.)

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1.75 oz. Willamette (60 min.)

1 oz. Fuggle (10 min.)

1 oz. U.K. Kent Goldings (0 min.)

YEAST: 1st choice – Mangrove Jack M07

2nd choice – Safale S-04

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.