



# **LA ROJA**

Style: Flanders Red Ale

Batch Size: 5 Gal  
OG: 1.062  
FG: 1.005-1.015  
IBU: 25  
SRM: 21  
ABV: 6% - 7%

CK00062

## **GRAINS**

1 lb. Whole Wheat Malt  
1 lb. 4 oz. Munich Malt  
13 oz. Caramel 120L  
8 oz. Black Malt

## **EXTRACTS/ADJUNCTS**

1 lb. Plain Light DME  
1 lb. Dextrose  
5 lb. Light LME (Flame Out)

Whirlfloc Tablet (15 min.)

## **HOPS/SPICES**

1 oz. Hallertau (60 min.)  
1 oz. Hallertau (30 min.)

## **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, dissolve flame-out addition of extract and turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.