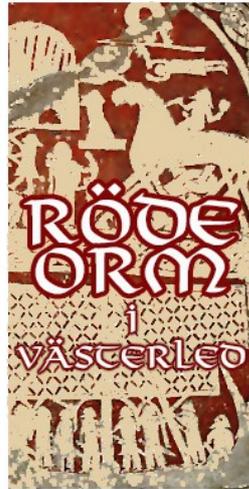




RÖDE ORM I VÄSTERLED | 20 LITER

IPA



A Red Ale with nice hoppy bitterness. Malty with toffee and caramel notes. Recipe by our co-worker Svante, former senior brewer at Nils Oscar.

KIT CONTENT:

CRUSHED MALT:

4,20 kg Red Active Malt
0,50 kg Red Ale
0,25 kg Cara Ruby

HOPS:

10 g Polaris
50 g Magnum
40 g Hallertau Tradition

YEAST:

2 st US West Coast M44 or
1 st California Ale WLP001

EXPECTED OG: 1.053

FERMENTATION TEMP: 18-20°C

ALREADY A SKILLED HOME BREWER:

Use your regular brewing equipment and brewing method. Time and temperatures can be found in this instructions.

YOU NEED:

- ◆ Cleaner and sanitizer
- ◆ Kettle or brewing equipment to boil 25-29 liters of wort.
- ◆ Kettle for heating sparge water.
- ◆ All Grain brewing equipment.
- ◆ Fermentation equipment.
- ◆ Bottling or keggng equipment.

Equipment and ingredients can be found at www.maltmagnus.se

BREW DAY

Start with making sure everything in the kit is included.

Read through the instructions!

Take the yeast package out of the fridge.

Wash and clean the brewing equipment. Do not use the same equipment used while cooking or washing up.

Sterilize the equipment that will be in contact with the wort after chilling. Follow the dosage instructions on your sanitizer. Your beer can get infected if this step is not done correct.

STEP 1

Heat 3 liters of water per 1 kg malt to +62°C. Fill up with water to the false bottom if you have one before measuring 3 liters per 1 kg malt.

STEP 2

MASH IN - Add the crushed malt while stirring. The temperature will now cool down a bit. Start heating again while stirring until you reach the correct temperature again Follow the mash steps below:

1. 62°C - 40 minutes.
2. 67°C - 20 minuter.
3. 72°C - 12 minuter. Go to STEP 3

STEP 3

SPARGE - Prepare water in your hot liquor tank / kettle to a temperature of +80°C.

Rinse the malt gently with the hot water until you reach a total volume of 23-25 liters in your boil kettle.

STEP 4

BOIL - Open the bag labeled **10 g Polaris**. Pour the content into the kettle.

Start heating until you reach a boil and let simmer.

The hops shall boil for 60 minutes. Do not use lid!

Boil for 50 minutes. Open the bag labeled **50 g Magnum**. Pour the content into the kettle. Boil for 10 minutes.

Turn off the heat / Flame out!

Open the bag labeled **40 g Hallertau Tradition**. Pour the content into the kettle. Stirr for a few minutes.

STEP 5

COOLING – Cool the wort as rapidly as possible to +23-25°C. Use spiral cooler or other cooling equipment. If you do not have any, put the fermentation bucket in a cool water bath.

NOTE! Do not use any un-sanitized equipment or hands in the wort at this point.

Take a sample and measure Oeschle value with a hydrometer and write down the result. This is the OG value.

STEP 6

FERMENTATION AND DRY HOPPING – Open up the yeast package with a sterilized scissors and pour it into the cooled wort. Fill the airlock and put it into the lid of the fermentation bucket. Place the bucket on a spot keeping a temperature of +18-20°C.

Let ferment for 14 days. When the fermentation is done take a wort sample and measure it with your hydrometer. This is the FG.

Calculation ABV: $(OG-FG) \times 131,25 = ABV$

BOTTLING

SOME TIPS:

- ◆ Wash and sanitize the bottles. Put the caps in a bowl with sanitizer.
- ◆ We recommend **Carbonation Drops**. Follow the dosage instructions on the package. You can also use regular table sugar: 2-3 grams per 33 cl bottle.
- ◆ Fill the bottles with beer and leave a airpocket at the top. Cap it and place it in room temperature for at least one week. Open a bottle and test the carbonation levels. If you think its enough, chill for a week or two. Enjoy!