

Red 5

Brewed by Kevin Tighe

Makes 9 Gallons

Grains

17 lb 2 Row
2 lb 20°L Crystal
2.5 oz Chocolate
1.5 oz Roasted Barley
6 oz Biscuit

Mash 60 min @ 155°F

Total Boil: 90 Min

Hops

60 min 2 oz Northern Brewer (8.8% AA)
30 min 2 oz Fuggles (5.2% AA)
5 min 1.5 oz Fuggles (5.2% AA)

Yeast – White Labs English Ale

OG – 1.050

FG – 1.010

Force Carbonated

Fermentation

Primary - Glass – 7 days – 20°C

Secondary – Glass – 21 Days - 4°C