

## Irish Red Ale - Partial mash

Shane Kasson

### Ingredients:

1.5 lbs. 2-Row Malt  
1.0 lbs. Munich Malt  
0.5 lbs. Cara Munich Malt  
0.5 lbs. Crystal 120L Malt  
3.0 lbs. Extra Light DME  
1.0 lbs. Amber DME  
1.5 oz. Hallertau pellet hops  
1.0 oz. Cascade pellet hops  
1.5 tsp. Gypsum  
Wyeast Irish Ale 1084

RO water

### Directions:

Soak crushed grains in 3 gallons of water with gypsum at 155 degrees F for 45 minutes. Rinse grain bag with 2 qt. water at 170 degrees F. Add DME and bring to boil. Boil wort for 60 minutes adding hops (Hallertau at 60 min., ½ Cascade at 15 min., and ½ Cascade at 5 min.). Cool wort to 80 degrees F and pitch yeast. Add RO water to make 5.25 gallons. Ferment at 76-78 degrees and rack to secondary when ready. Bottle condition with priming sugar.

### Vitals:

OG - 1.052  
FG - 1.016  
IBU - 24.14