



BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

www.briess.com

Forever Red Ale

Recipe for 5 US gallons (19L)

Description: Sweet and malty, Forever Red Ale is clean and crisp. Easy to drink, it pairs well with a late harvest festival of roasted turkey and succulent vegetables.

Quantity	Ingredients	Comment
3.3 lbs	Briess CBW® Golden Light LME	
3.3 lbs	Briess CBW® Sparkling Amber LME	
1.0 lbs	Briess Caramel Malt 40L	Preground
4 oz	Briess Carapils® Malt	Preground
1 tsp	Irish Moss	15 min boil
1.5 oz	Saaz Pelletized Hops	60 min boil
0.5 oz	Saaz Pelletized Hops	5 min boil
1 vial	WLP039 Nottingham Ale Yeast	

Brewing Procedures:

1. Perform mini-mash with 4 gallons water and grains. Steep at 155° F for 20 minutes.
2. Add CBW® and bittering hops. Bring to a boil. Boil for 45 minutes.
3. Add Irish Moss. Boil 10 more minutes.
4. Add additional hops. Boil for 5 more minutes.
5. Remove from heat.
6. Cool to 70° F, oxygenate wort and add 1 vial **WLP039 Nottingham Ale Yeast**.

Fermentation:

Primary: 7 Days at 70° F
 Secondary: 7 Days at 35° F
 Bottle condition

Original Gravity:	1.054	Final Gravity:	1.014
Alcohol by wt:	4.2%	Alcohol by vol:	5.2%
IBU:	30	Color:	18-24