

Red Shedded Stranger

10 Gallon Batch

13.00 lbs. Briess Bonlander Malt

4.00 lbs. Rye Malt

4.00 lbs. Dark Wheat Malt

3.00 lbs. Melanoiden Malt

2.00 lbs. CaraRed

1.0 oz. Simcoe Hops (60 min.)

1.0 oz. Amarillo Hops (5 min.)

2 pkgs. Mangrove Jack's Craft Series Yeast – Burton Union M-79 (available at Rebel Brewers).

Mashed at 156 F for 60 minutes using 1.4 quarts of water per pound of grain

Fly sparged and collected ~12.5 gallons in boil kettle

Boiled for 60 minutes adding hops as stated above

Cooled and fermented at 68 F – 7 days in primary and 1 week in secondary

OG – 1.062

FG – 1.016