



# Mackinac Island Red

Malt Base \_6 Lbs Dry Malt Extract **OR** 7.2 lbs Liquid Malt Extract

Specialty Grains: 1/2 lb. Crystal 120L , 6 oz Amber Ale

Hops: 4 HBU N. Brewer Hop Pellets (bittering), 4 HBU Fuggle Hop Pellets (aroma)

Other: Hop Sacks, Bottle Caps, Priming Sugar

Suggested Yeast : White Labs California, Wyeast 1056

## *Instructions:*

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 1 gallon cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain, add gypsum if water is soft.
2. Add **Malt Extract** stir well to dissolve. Bring to a boil, add **Northern Brewer Hops**, and continue boil for 55 min. Add **Fuggle Hops**, and boil for 5 minutes. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 7 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

*Starting Gravity: 1.050 - 1.054*

*Finish Gravity: 1.015*