

Seven Mile Red Ale

Category Pale Ale

Recipe Type Extract

Fermentables

6.6 lbs of Northwestern amber malt extract

.75 lbs 60 degree L Crystal Malt

Hops

2.5 oz Fuggles hop plugs (4.6% alpha)

1 oz Cascades whole leaf hops. (5%-ish alpha)

Yeast 1 package Glen-brew ale yeast

Procedure Steep crystal malt for 30 minutes in 150 degree water. Sparge into brew pot of hot water and add malt extract. Bring to boil and add 1 ounce Fuggles. 20 minutes later add another ounce. At the 40 minute mark, toss in the final half ounce of fuggles. Turn off heat and add Cascades. Stir down the hops slowly and let sit for about 10 minutes. Strain all into fermenter containing ice water. Coole and pitch yeast. Single stage ferment. Keg or bottle, and age a few days.