

Edited by
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Pale Ale

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About...

Red Hook ESB

Classification: *pale ale, bitter, E.S.B., Red Hook, extract*

Source: *Al Vaughn (al.vaughn@castles.com), r.c.b., 8/8/94*

I have been making a Red Ale that's close to Red Hook (maybe not but it tastes good to me) that I got from the local supply shop. It is an extract based recipe.

The last batch turned out great and even my wife likes it! (I must have done something wrong!)

Ingredients:

- 6 lbs of light malt extract syrup
- 4 oz of crystal malt (40L)
- 4 oz of chocolate malt
- 4 oz of roasted barley
- 1.5 oz of Northern Brewer for Bittering
- 1 oz of Cascade for Finishing
- ale yeast

Procedure:

I have also modified this as of late to increase the 'redness' in the ale by increasing the roasted barley and crystal malt to 6 oz and 10 oz respectively, while keeping the chocolate the same. I did the usual batch by adding the specialty grains in a grain bag until 170F and then adding half the bittering hops at 60 minutes and the other half at 30 minutes with the finishing at the end with a simmer/steep for 10 minutes without heat and covered.