

## Club Red III

This is the third try at Club Red - the first two were bitter (no pun intended) disappointments. This time we were determined to not let the same thing happen. This time we actually put some thought into the recipe and I'm happy to report it's pretty good. Not quite as red as I'd like, but pretty good none the less. As we like to now say, there's been Progress in Club Red III!

Bill

Ingredients:

3# Light dry malt extract  
3# 5 oz. Light liquid malt extract  
1 # English Crystal malt  
8 oz. Munich Malt  
4 oz. Roasted Barley  
2 oz. 6.1% Progress hops (45 min)  
1 teaspoon Irish Moss (15 mins)  
1 oz. 5.0% Willamette hops (10 min)  
1 oz. 5.0% Willamette hops (dry hop in secondary fermenter)  
Wyeast American Ale Yeast (#1056)

O.G. - 1.047

F.G. - 1.007

ABV - 5.25%

Estimated Color - 24.6 SRM

Estimated Bitterness - 39 IBU

Crush the Crystal and Munich malts and Roasted Barley and steep for 30 minutes in 2 gallons of 161 degree Fahrenheit water. Remove grain, bring water to boil, and add extracts. Boiling time is 1 hour. Add hops and Irish Moss to schedule shown above.

Ferment for 1 week in primary. Add dry hops to secondary and ferment 1 additional week.