



Lockhart Red Ale

Written by a DeFalco Staff Member



This recipe makes a clean, malty Dark Red Ale which offers a foamy head that's good to the last drop. The selection and timing of the added hops give plenty of character without being overpowering. You may have to hide this one from your friends, I know I did.

Ingredients (for 23 litres)

3 (1.3 kg.) tubs of Plain Light unhopped malt extract
500 g. Crystal Malt
125 g. Roasted Barley
1 pkg. (50 g.) Cascade hop pellets
1 pkg. (50 g.) Tettnanger hop pellets
1 pkg. ale yeast
The best water you've got.

Process

1. Add crystal malt and roasted barley to 4 litres of water and bring to a boil. When boiling commences, strain out the grains.

2. Add malt to the brewpot holding back 1 cup of malt (this will be used in Step 7).
3. Bring to a rolling boil.
4. Start a 60 minute countdown timer:
 - at the top of the 60 minutes, add 3/4 pkg. (37.5 g.) Cascade hops and 1/2 pkg. (25 g.) Tettnanger hops.
 - with 30 minutes remaining, add half the remaining Tettnanger hops (12.5 g.).
 - at the 15 minute point, add half of the remaining Cascade hops (6.25 g.) and half of the remaining Tettnanger hops (6.25 g.).
 - with 2 minutes left to the boil, add the remaining hops (6.25 g. of each).
 - after your 60 minute countdown is complete, sparge into your fermentor.

5. Pitch yeast when cool.
6. Bottle when fermentation is complete.
7. To prime, boil the cup of malt (see Step 2) with 2 cups of water; add to sanitized pail.
8. Gently syphon the beer into the pail.
9. Bottle.

Note: You may find that it takes a little longer to develop carbonation using malt extract.

Enjoy!

P.S. This recipe is named in memory of the fool who had the nerve to swipe my last one.

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