




# DAYWALKER RED ALE

Fermentables					BJCP Style Guidelines		
<b>Weight (lb)</b>	<b>Name</b>			<b>%</b>			
7.5	Maris Otter			75			
1.5	Bonlander Munich 10L			15			
0.5	Simpsons Crystal DRC 105-120L			5			
0.5	Special B						
Hop Additions					<p><b>American Amber Ale</b> (19a)  <u>Original Gravity:</u> 1.045 – 1.060 SG  <u>Final Gravity:</u> 1.010 – 1.015 SG  <u>Bitterness:</u> 25 – 40 IBUs  <u>ABV:</u> 4.5 – 6.2%  <u>SRM:</u> 10 - 17</p> <p><u>Overall Impression:</u> An amber, hoppy, moderate-strength American beer with a caramel malty flavor. The balance can vary quite a bit, with some versions being fairly malty and others being aggressively hoppy.</p>		
<b>Stage/Time</b>	<b>Qty (oz)</b>	<b>Name</b>		<b>%AA</b>			<b>IBU</b>
Boil/60 min	0.5	Centennial		11			20
Boil/5 min	0.25	Centennial		11			8
Whirlpool	0.25	Citra		12			5
	0.25	Amarillo		9.2			2.5
Dry Hop	1	Centennial		11	--		
Yeast					<p><u>Overall Impression:</u> An amber, hoppy, moderate-strength American beer with a caramel malty flavor. The balance can vary quite a bit, with some versions being fairly malty and others being aggressively hoppy.</p>		
<b>Variety</b>			<b>Qty</b>	<b>Ferm Temp</b>			
WLP001 – California Ale Yeast			1 pouch	63-67°F			
Additives					<p><u>Overall Impression:</u> An amber, hoppy, moderate-strength American beer with a caramel malty flavor. The balance can vary quite a bit, with some versions being fairly malty and others being aggressively hoppy.</p>		
<b>Amount</b>		<b>Name</b>		<b>Stage/Time</b>			
1 tsp/Tablet		Irish Moss/Whirlfloc		Boil/15 min			
1/2 tsp		Yeast nutrient		Boil/15 min			
Target Statistics		Brew Notes			Notes		
<b>Batch Size</b>	5.5 gal	<b>Mash Temp</b>	154°F		<p>If Simpsons DRC (Double Roasted Crystal) is unavailable, substitute Caramel/Crystal 60L. If Special B is unavailable, substitute Caramel/Crystal 120L.</p> <p>Pitch at 63°F and allow to rise to 67°F. After 4 days begin bumping temperature up by a degree per day until you reach 70°F. Add dry hop on day 7 and cold crash after 5 more days. Transfer to secondary and condition at 32°F for 7-10 days before packaging.</p>		
<b>OG</b>	1.058	<b>Mash Duration</b>	60 min				
<b>FG</b>	1.015	<b>Boil Volume</b>	8.5 gal				
<b>~%ABV</b>	5.6	<b>Boil Duration</b>	70 min				
<b>Efficiency</b>	84	<b>Whirlpool temp</b>	194°F				
<b>IBU</b>	40	<b>Whirlpool Duration</b>	20 min				
<b>SRM</b>	15						