



## Red Cable Car Ale

5 gallons, extract/specialty grains

**OG:** 1.067    **FG:** 1.017    **Color:** 5 SRM    **IBU:** 35~    **Est. ABV:** 5.8%

### Ingredients:

- 9 lbs. liquid light extract (or equivalent DME)
- 0.5 lb. of **each** Flaked Oats, Flaked Wheat, Golden Naked Oats
- .5 oz. Warrior hops (15% alpha acid), for 60 min.
- 1 oz. Amarillo (9.2% alpha acid), for 20 min. Steep addition after boil
- 1 oz. Citra (14% alpha acid), for 20 min. Steep addition after boil
- 1 oz. El Dorado (15% alpha acid), for 20 min. Steep addition after boil
- 2 oz. Amarillo hops (9.2% alpha acid), for dry hopping
- 1 oz. Citra hops (14% alpha acid), for dry hopping
- 1 tsp. gypsum **\*optional**,
- WLP004 Irish Ale
- 3/4 cup corn sugar for priming

### Step by Step:

Steep the grains at 150–165°F (66–74°C) for 20 minutes in 5 quarts (4.7 l) of water. Rinse the grains with an additional 5 quarts (4.7 l) of 170°F (77°C) water. Add 4 quarts (3.8 l) of water to the kettle and bring to a boil. If you're doing a full boil, add 12 quarts (11.4 l) of water.

Remove the kettle from the heat and dissolve 1/3 of the malt extract (3 lb/1.4 kg) in the wort and add Gypsum. Bring the kettle back to a boil and add the Warrior hops. After 50 minutes, remove the kettle from the heat and add the remaining extract. Return to the boil for a final 10 minutes. Cool the wort to 170°F (77°C) and stir to form a whirlpool. Add the Amarillo, Citra and El Dorado hops. Steep the hops for 20 minutes before chilling the wort to 66°F (19°C).

Aerate the wort, pitch your yeast, and ferment at 66°F (19°C) for 3 days. Add the dry hops (Amarillo and Citra) and continue to ferment for 7 more days.

Rack to the sanitized bucket with spigot and bottle using corn sugar 3/4cup for 5 gallons of liquid or rack to your SS corny keg and force carbonate.

If bottling make sure to liquify the corn sugar with 1/2cup hot water and then add to your bottling bucket and mix well. Then leave the capped bottles in a warm place (70-80 F) for 7-10 days.