



Crimson Knight Imperial Red Ale

Brewing Instructions

What You Get

- 1 Can Golden Ale Brewing Extract
 - 1 Can Canadian Blonde Brewing Extract
 - 1 Packet Booster
 - 1 Packet Crystal Malt 60
 - 1 Packet Northern Brewer Hops
 - 2 Packets Columbus Hops
 - 1 Packet Amarillo Hops
 - 3 Muslin Hop Sacks
 - 1 Packet US-05 Dry Ale Yeast
 - 1 Packet No-Rinse Cleanser
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Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
 2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
 3. Save the remaining 1/2 packet of cleanser for bottling.
 4. Swirl the sanitizer to coat the inside of the fermenter and lid.
 5. Open the spigot and let sanitizer flow for 5 seconds, then close.
 6. Pour the remaining sanitizer into a large bowl.
 7. Soak your spoon, whisk, can opener, measuring cup, and muslin sacks in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Extracts, Grain, and Hops

1. Remove the yeast packets from under the lids of the Brewing Extract cans.
 2. Do not use the yeast packets from under the lids for this recipe.
 3. Place the unopened Golden Ale Brewing Extract and Canadian Blonde Brewing Extract cans in hot tap water.
 4. Add the Crystal 60 Malt to one muslin sack.
 5. Tie the grain sack closed loosely so the grain can move freely inside the sack.
 6. Add the Northern Brewer hops to the second muslin sack.
 7. Tie the Northern Brewer hop sack closed loosely.
 8. Add both packets of Columbus hops to the third muslin sack.
 9. Tie the Columbus hop sack closed loosely so the hops have room to expand.
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Step 3: Steep the Crystal 60

1. Add 8 cups of water to a 1-gallon or larger pot.
2. Heat the water to 155–165°F.
3. Add the grain sack to the pot.
4. Steep the Crystal 60 for 30 minutes, maintaining 155–165°F.
5. After 30 minutes, turn off the heat and remove the grain sack.
6. Place the grain sack in a colander over the pot.
7. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
8. Do not squeeze the grain sack.
9. Discard the used grain sack.

Grain Note: Crystal 60 adds caramel malt flavor, red color, and body to support the strong hop character in this imperial red ale.

Step 4: Add Booster and Boil Northern Brewer Hops

1. Return the grain water to the heat.





2. Add the Booster.
3. Stir until fully dissolved.
4. Bring the mixture to a low rolling boil, stirring occasionally to help prevent scorching.
5. Once boiling, add the Northern Brewer hop sack.
6. Boil for 10 minutes.

Hop Note: Northern Brewer adds firm bitterness and helps build the backbone for this strong, hoppy red ale.

Step 5: Add Columbus Hops and Brewing Extracts

1. After the 10-minute boil, add the Columbus hop sack.
2. Remove the pot from heat.
3. Open the Golden Ale Brewing Extract.
4. Add it to the hot mixture and stir until fully mixed.
5. Open the Canadian Blonde Brewing Extract.
6. Add it to the hot mixture and stir until fully combined.
7. This mixture is called wort.

Columbus Note: Columbus hops bring bold bitterness and resinous hop character. Adding them at flameout helps support the hop profile without turning the beer harsh.

Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 7: Add Yeast and Ferment

1. Sprinkle the US-05 Dry Ale Yeast into the fermenter.
2. Do not stir after adding yeast.





3. Secure the fermenter lid.
4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 78°F.
5. Ferment for 21 days.

Strong Beer Note: This is a higher-gravity imperial red ale. Give it the full fermentation time so the yeast can finish cleanly before bottling.

Step 8: Dry Hop on Day 14

Dry hopping adds fresh hop aroma and flavor to your beer. For this recipe, the Amarillo hops are added directly to the fermenter.

1. On day 14 of fermentation, take out the Amarillo hops.
2. Sanitize your scissors before opening the hop packet.
3. Carefully open the Amarillo hop packet.
4. Carefully remove the fermenter lid.
5. Sprinkle the Amarillo hop pellets directly into the fermenter.
6. Do not stir.
7. Close the fermenter right away.
8. Allow the beer to ferment for 7 more days, for 21 days total.

Dry Hop Note: You do not need a muslin sack for this dry hop addition. The included muslin sacks are used during brew day, and the Amarillo hop pellets can be added directly to the fermenter. The hops will settle with the yeast and other sediment before bottling.

Step 9: Bottle and Carbonate

After 21 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Cap the bottles and shake vigorously.
5. Let bottles sit for 10 minutes, then shake again.





6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
7. Do not rinse.
8. Add 2 carbonation drops to each 740 mL bottle.
9. Fill each bottle at an angle, leaving about 2 inches of headspace.
10. Cap bottles tightly.
11. Gently turn each bottle over to check the seal.
12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
13. Carbonate and condition for at least 4–6 weeks.

Conditioning Note: Strong, hoppy beers can taste sharp or young at first. Longer conditioning helps the malt, bitterness, hop aroma, and alcohol warmth smooth out.

Step 10: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, sharp, or overly bitter, leave the remaining bottles at room temperature for another few weeks, then try again.

For the smoothest flavor, let this beer condition for **7–10 weeks total** before judging the final flavor.

