

# FLAME CRANIUM

## AMERICAN RED ALE

**Alcohol:** 5.8%

**IBUs:** 40

**SRM:** 38 (Red)

**Grain Bill:** NY Pale Malt, NY Aromatic 20 Malt, C-60 Malt, C-120 Malt, and malted wheat

**Hops:** NY Nugget hops for bittering, NY Cascade and west coast Cascade hops for finishing.

**Brewing Notes:** This beer has a brilliant red color, imparted by the NY Aromatic malt and the various Caramel malts. Moderate hop additions keep this beer well balanced. Mashed at 153°F to give this Red Ale a medium body. Fermented with a clean fermenting ale yeast strain.

**Tasting Notes:** A medium bodied, dark amber/red appearance, with sweet biscuit and moderate caramel notes. This beer has slight dark fruit aromas and a well balanced American hop profile. It finishes with a smooth mouthfeel.



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