

Heart River

Homebrewers EST. 2004

HOMEBREWERS COMMENTS:

This red ale is not like a typical Irish red ale in that it is much hoppier; similar to an IPA than an Irish Red. The Summit Red Ale had a deep copper color and crisp malt flavor with assertive hop bitterness and hop finish.

Summit Horizon Red Ale

STYLE DEFINITION:

American Amber / Red Ale: Primarily a catch all for any beer less than a Dark Ale in color, ranging from amber (duh) to deep red hues. This style of beer tends to focus on the malts, but hop character can range from low to high. Expect a balanced beer, with toasted malt characters and a light fruitiness in most examples. The range can run from a basic ale, to American brewers who brew faux-Oktoberfest style beers that are actually ales instead of lagers. (beeradvocate.com)



Malts used: Two row pale, caramel, cara-red, wheat and black

Hops used: Horizon, Amarillo, Cascades and Summit

Original Gravity: 13.3 degrees Plato

Bittering Units: 65 to 70

Alcohol by volume: 5.7%

Color: 20 Lovibond

Summit Horizon Red Ale

ST. PAUL, MN - (April 7, 2009) - Summit Brewing Company is proud to present Horizon Red Ale, an emerging American hybrid ale that crosses the boundaries of styles. This red-hued ale projects an intensity of complex hops - yet allows the drinker to experience the character of the malt along with notes of apricot, pine, and grapefruit. Beautifully dry hopped, Horizon Red Ale will be considered a classic!

The Horizon name stems from the use of the Horizon hop, a rare hop much revered by brewers and cherished for its pungent, spicy, bittering qualities. Cascade and Amarillo hops, rich with flavor and aroma for a bright, citrus profile, are also used in this formulation. Horizon Red is hopped at 6 different points in the brewing process, more frequency than any other Summit beer.

Heart River Homebrewers is a club based in Dickinson, North Dakota dedicated to the art and science of beer and wine making and their enjoyment in moderation to promote health and happiness. For membership information please visit our web site at www.heartriverhomebrewers.com or email Jon Stika at stika@ndsupernet.com