



# Caray's Celebration Pale Ale

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## RECIPE STATS

Est. SG: 1.045-1.050

Est. FG: 1.010-1.015

IBU: 40

SRM: 6

ABV: 5%

## INGREDIENTS

5 lbs Pale LME

2 lbs Epiphany Munich

1 lb Epiphany Triticale

1 oz Cluster Hops

2 oz Willamette Hops

Lallemand West Coast Ale

Yeast

## BREWING SCHEDULE

Heat 5.5 gallons of water. Steep packaged grains for 20 minutes or until water reaches 165°F. Discard grains and bring water to a low rolling boil.

Once boil is achieved, turn off the heat and add LME. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs.

Add your first charge of hops when the boil begins, and follow the rest of the hop schedule as indicated below.

## HOP ADDITIONS

1 oz Cluster Hops @ 60 minutes

1 oz Willamette Hops @ 20 minutes

1 oz Willamette Hops @ 5 minutes

## FERMENTATION GUIDELINES

Chill wort to 66°F and pitch yeast.

Ferment at 66°F, ramping up to 68°F for the last few days of fermentation. If you don't have a temperature controlled fermentation chamber, simply put your wort in a cool, dark place.