



# Orange Smash Pale Ale

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## RECIPE STATS

**Est. SG:** 1.055-1.060

**Est. FG:** 1.010-1.015

**IBU:** 36

**SRM:** 4

**ABV:** 6%

## INGREDIENTS

11.5 lbs Pale Two-Row

3 oz Cascade Hops

1 oz Sweet Orange Peel

Safale US-05 Ale Yeast

## MASH SCHEDULE

Heat 14.5 quarts of water to 165°F. Pour grain into water, stirring to avoid clumps. Mash for 60 minutes at 155°F. To mash out, add 8 quarts of 200°F and hold the mash at 168°F for 10 minutes. Fly sparge with 2.5 gallons of 168°F water, or finish the mash as you wish.

## BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Follow the hop schedule as indicated below.

## HOP ADDITIONS

1.5 oz Cascade @ 60 minutes

1.5 oz Cascade @ 10 minutes

1 oz Orange Peel @ 5 minutes

## FERMENTATION GUIDELINES

Chill wort to 65°F and pitch yeast. Place your fermenting beer in a cool, dark place, or hold your fermenting beer at 65°F if using a temperature-controlled fridge.