

# Tan Tony Extra Pale Ale (AG)

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Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

## RECIPE STATS

**Est. SG:** 1.047

**Est. FG:** 1.006

**IBU:** 60

**SRM:** 6

**ABV:** 5%

## INGREDIENTS

7 lbs Pale 2-Row Malt

1 lb CaraVienna Malt

1 lb Vienna Malt

1 oz Apollo Hops

1 oz Galena Hops

3 oz Willamette Hops

Fermentis Safale US-05 Yeast

## BREWDAY NOTES

## BREW

Dough in with 11 qt of 164°F water to achieve a mash temperature of 152°F. Mash for 60 minutes. Batch sparge to achieve your pre-boil volume.

## HOP ADDITIONS

1 oz Apollo Hops @ 60 minutes

1 oz Galena Hops @ 5 minutes

1 oz Willamette Hops @ flameout

Dry hop 2 oz Willamette for 5 days after vigorous fermentation has ended, or in a secondary fermenter.

## FERMENTATION

Ferment at 64-74°F