

American Pale Ale (EX)

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: 1.055

Est. FG: 1.015

IBU: 38

SRM: 9

ABV: 5.0%

INGREDIENTS

8.25 lbs Pale LME
8 oz Carapils Malt
4 oz Caramel 20 Malt
4 oz Victory Malt

1 oz Warrior Hops
1 oz Amarillo Hops
1 oz Cascade Hops

¹Wyeast Northwest Ale Yeast (1332) or White Labs California Ale (WLP001), or Safale American Ale (US-05)

BREWDAY NOTES

¹ This style can be fermented with a variety of yeast strains. Take a look online and see if there is one you'd like to try. If you would like something that is not available in the recipe web page select "None! I already have yeast." and add your yeast selection as a separate item.

BREW

Heat 2-3 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag² and add $\frac{1}{4}$ to $\frac{1}{2}$ of your extract³.

Congratulations! you've made wort. Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. Add the remaining extract to the wort. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons⁴ and pitch yeast.

HOP ADDITIONS

0.5 oz Warrior @30 min
0.5 oz Amarillo @10 min
0.5 oz Cascade @10 min
0.5 oz Warrior @10 min
0.5 oz Amarillo @0 min
0.5 oz Cascade @0 min

FERMENTATION

Chill wort to 60°F and pitch yeast. Ferment around 65°F.

² You can gently squeeze the bag to get more liquid or better yet, place the bag in a colander over a separate pot and add the collected liquid to the boil.

³ Why not add all of it? 7 or so lbs of LME in 2-3 gallons of water makes a wort with a crazy high OG which cuts down on the hop utilization.

⁴ Pre-cooling 3-4 gallons of water to use for topping up will get the wort to pitching temperature faster.