

ENGLISH PALE ALE



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We designed this recipe to be a bold, flavorful English Pale Ale. It's an English bitter with 33 IBU's that is well balanced against a medium malty sweetness and a clean flavor profile.

Contents

- Malt Extract
- Specialty Grains
- Hops
- Grain Bag
- Priming Sugar
- Yeast
- Grain Bag

OG: 1056

IBU's: 33

SRM: 10

FG: 1010

ABV: 6%

IBU/GU: 0.58

1. Place 1 gallon of water in your boil pot and heat to 150 degrees F.
2. Place the grains in the grain bag and steep for 30 Min.
3. Remove the grain bag without squeezing.
4. Add water to make 3 gallons. Add heat to come to boil. While heating, add 6.6 LBs. of malt extract. Be careful to avoid clumping. Undiluted extract which is allowed to stand on the bottom of the boil pot can scorch and cause off flavors.
5. After the initial boil begins, refer to the Brewing Schedule
6. Siphon off to fermentor, being careful to leave the accumulated "trub" in the boil pot
7. If you have a hydrometer, use it while adding water until the gravity reduces to 1.056. Otherwise, simply add water to make five gallons.
8. Pitch Yeast.
9. Allow the fermentation to proceed at least one week. It is suggested to rack the beer into a secondary for another week following fermentation. Prime with 4oz. Of priming sugar and bottle. Allow two weeks before drinking.

Brewing Schedule

At beginning of boil:

- Add 1 oz.Centennial hop pellets
- Boil 45 min.
- Add 1/2oz.Fuggle Hops
- Boil 10 min.
- Add 1/2oz.Fuggle Hops
- Boil 5 min.
- Chill

Return to step 6

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6.6 # extra light LME

1 Lb. Crystal 20 Malt

1 Lb. 6-row malt

Grain Bag

1 oz. Centennial pellet hops

1 oz. Fuggle Hop pellets

1 Nottingham Dry Ale Yeast

Priming sugar