



SNPA PALE ALE

Style: American Pale Ale – Similar to Sierra Nevada Pale Ale

Amber with a white, frothy head it is Full-bodied. This smooth, rich malt is balanced by a combined aroma of spicy flowers and citrus. It has a hop finish and aftertaste.

Batch Size: 5 Gal
OG: 1.058-1.059
FG: 1.015-1.016
IBU: 32
SRM: 17
ABV: 5.5%

Recipe CK00032

GRAINS

4 oz. Caramel 60L

EXTRACTS/ADJUNCTS

8 lb. Light LME
4 oz. Maltodextrin

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1 oz. Nugget (60 min.)

1/2 oz. Perle (15 min.)

1 oz. Cascade (1 min.)

1/2 oz. Cascade (dry hop 7 days in secondary)

YEAST: 1st choice – WLP001 California Ale Yeast

2nd choice – WLP007 English Dry Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.