

American Pale Ale

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Type: Extract
Batch Size: 5.00 gal
Boil Size: 6.41 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes:

Date: 5/14/2009
Brewer: Samantha Barcelona
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)
Brewhouse Efficiency: -

Ingredients

Amount	Item	Type	% or IBU
6.00 lb	Light Dry Extract (8.0 SRM)	Dry Extract	78.32 %
1.00 lb	Wheat Dry Extract (8.0 SRM)	Dry Extract	13.05 %
0.63 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	8.22 %
0.03 lb	Chocolate Malt (350.0 SRM)	Grain	0.40 %
1.00 oz	Cascade [5.50 %] (60 min)	Hops	18.4 IBU
2.00 oz	Cascade [5.50 %] (Dry Hop 7 days)	Hops	-
1.00 oz	Williamette [5.50 %] (30 min)	Hops	14.2 IBU
1.00 oz	Goldings, East Kent [5.00 %] (15 min)	Hops	8.3 IBU
1 Pkgs	Ringwood Ale (Wyeast Labs #1187)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.062 SG **Measured Original Gravity:** 1.010 SG
Est Final Gravity: 1.018 SG **Measured Final Gravity:** 1.005 SG
Estimated Alcohol by Vol: 5.75 % **Actual Alcohol by Vol:** 0.65 %
Bitterness: 40.9 IBU **Calories:** 43 cal/pint
Est Color: 12.0 SRM **Color:**

Mash Profile

Mash Name: None **Total Grain Weight:** 10.00 lb
Sparge Water: - **Grain Temperature:** -
Sparge Temperature: - **TunTemperature:** -
Adjust Temp for Equipment: FALSE **Mash PH:** -

Steep grains as desired (30-60 minutes)

Mash Notes: -

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4
Pressure/Weight: 3.8 oz **Carbonation Used:** -

Keg/Bottling Temperature: 60.0 F ***Age for:*** 28.0 days
Storage Temperature: 52.0 F

Notes

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