

Recipe Instructions for All American Pale Ale Premium Beer Kit

Follow these instructions in addition to the General Brewing Instructions.

Recipe Parameters

Original Gravity - 1.056

Final Gravity - 1.013

IBU - 40

Color - 5 SRM

% ABV - 5.7

American pale ale is crafted in the image of British pale ale using American hops and yeast strains. British pale tends to be brewed with a small amount of caramel malt and a small percentage of sugar adjunct, whereas American pale is all-malt but paler still. This combination gives American pale a bright flavor, an assertive bitterness, and a crisp dry finish. These beers are brasher than the English style, but the goal of pale ale is drinkability, and this recipe has it.

1. Steep: Heat 6 gallons of water to 160°, turn off the heat source and add the grain bag. The water temp should drop to approximately 150-155°. Steep the grains like a teabag for 60 minutes. Discard the grain bag, completely stir in the extract to insure no scorching and bring the wort to a boil.



Ingredients

8 pounds	Golden Light LME
½ pound	Munich LME
½ pound	Wheat LME
12 oz	Victory



2. Hops: Add the first hop addition after reaching a boil. Start your timer. Continue to add hops per the schedule below add the whirlfloc tab with 10 minutes remaining.

60 mins	.75 oz. Horizon
10 mins	.5 oz. Cascade
10 mins	.5 oz. Centennial
10 mins	½ Whirlfloc Tab
0 mins	.5 oz. Cascade
0 mins	.5 oz. Centennial

NOTE: Once the boil has finished everything that comes into contact with the wort must be sanitized. Failure to sanitize can introduce bacteria into the wort which will cause off-flavors during fermentation.

3. Cooling: Cool the wort with a wort chiller or ice bath. For best results, the wort should be at the fermentation temperature before pitching the yeast.

4. Fermentation: Ferment the beer at the indicated temperature range. The fermentation should start within 12-36 hours. Fermentation typically takes 2-4 days for ales, 3-5 for lagers. Allow the beer to rest for a week after the airlock activity subsides before bottling to allow the beer time to clarify.

5. Bottling: On bottling day, boil 2 cups of water and dissolve the priming sugar into it. Cover it with plastic wrap and allow it to cool before gently stirring it into the beer or adding it to the bottling bucket.