



Mile High American Pale Ale (All Grain)

Let your spirits soar to new heights with this classic, American pale ale. For what could be more uplifting than this delicious and astoundingly refreshing amber beauty, with its pleasant malt foundation paving the way for the assertive hop presentation, which tickles your tongue with bright bitterness and fills your nose with the lofty, citrusy character of American-grown Centennial hops. If you can imagine the exuberance of a bald eagle soaring one mile above the snow-capped Rockies, then strap in and indulge yourself with a taste, because your imagination is your only limitation, and you will begin your journey one mile high!

Just the Facts, Ma'am:

BJCP Style: 10A. American Pale Ale
 Original Specific Gravity: 1.042 - 1.046
 Final Specific Gravity: 1.010 - 1.014
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 5.4%
 Color: 8 SRM (Bursting with amber and energy, like your spirits!)
 International Bittering Units: 38
 Time to Awesome Drinkability: 6 Weeks!

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

6.5 lbs American 2-Row Malt
 1.4 lbs Light Munich Malt
 0.8 lbs Light Wheat Malt
 4 oz 40L Crystal Malt
 6 oz 20L Crystal Malt
 6 oz Amber Malt

Hops & Hop Addition Schedule:

1 oz Challenger Hops (Bittering, 60 Minutes)
 1 oz Centennial Hops (Flavor, 10 Minutes)
 1 oz Centennial Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 1272 American Ale II Yeast or Wyeast 1056 American Ale Yeast

Or

Dry Yeast: Mangrove Jack's M36 Liberty Bell Dried Ale Yeast or
 Lalbrew BRY-97 West Coast Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

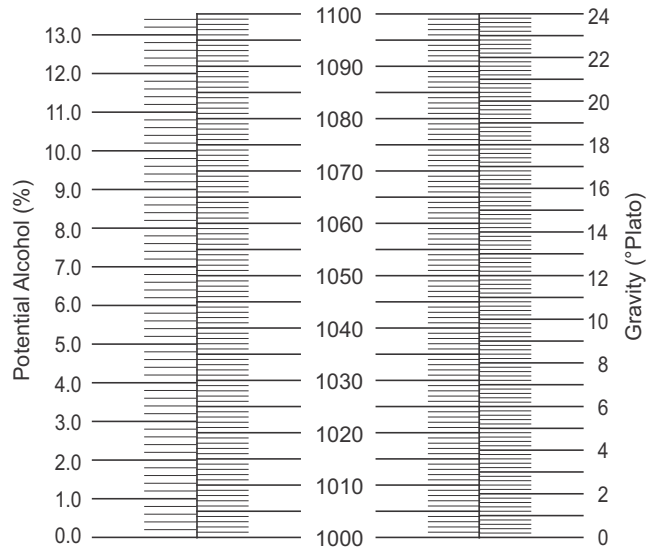
Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

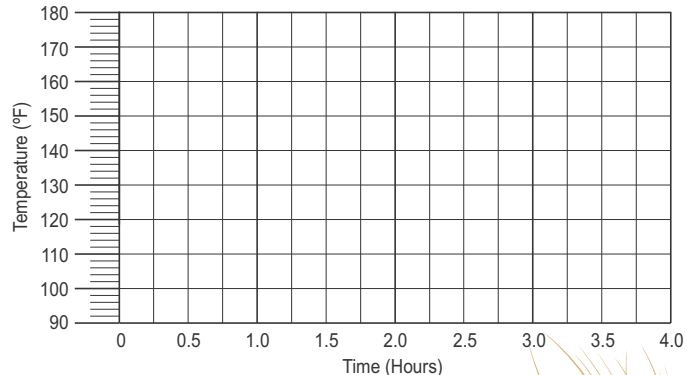
Mash Schedule:

Saccharification-Rest: 152°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

OG



Mash Temperature and Time



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