



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!

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: Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

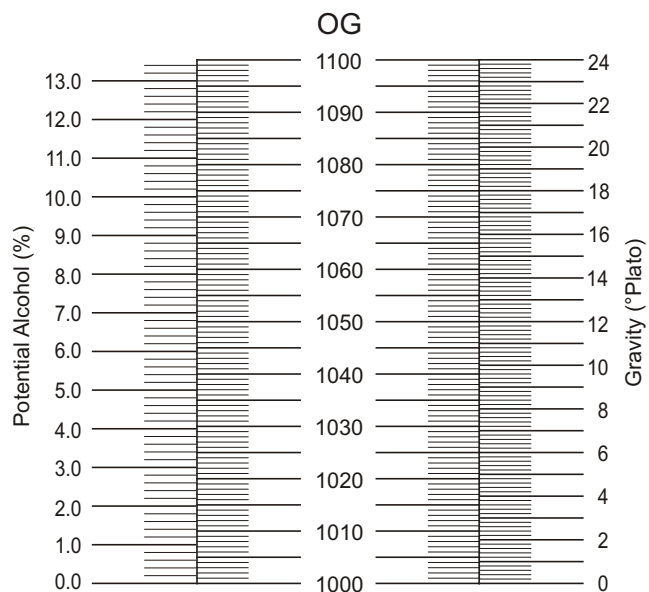
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Mash Schedule:

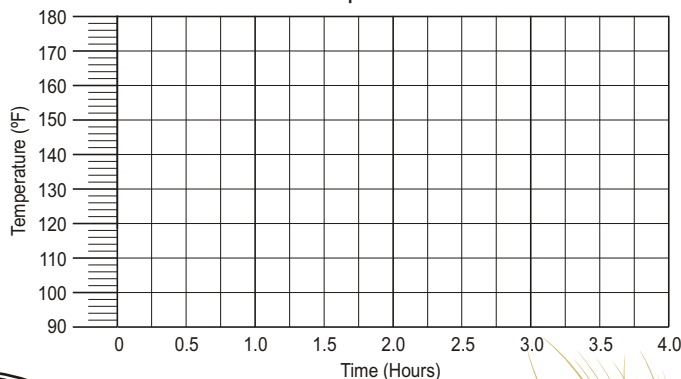
Saccharification Rest: 152°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

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!) (/ /)



Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!