



# Snowy Mountains Pale Ale (All Grain)



Imagine a mountain brook cascading through the high Sierras before plummeting down a waterfall, with the mountain mist beading droplets on your chilly pint of this classic American pale ale. Now imagine this mouth watering ale, with its clean malt flavor plummeting over your tongue and finishing with the citrusy delight of Cascade hops. Can it get any better than this?

### Just the Facts, Ma'am:

BJCP Style: 10A. American Pale Ale  
Original Specific Gravity: 1.051 - 1.055  
Final Specific Gravity: 1.010 - 1.014  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 5.4%  
Color: 8 SRM (Golden amber, like liquid payoff!)  
International Bittering Units: 35  
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:

8.9 lbs American 2-Row Malt  
8 oz Carapils Malt  
8 oz 20L Crystal Malt

#### Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 Minutes)  
1 oz Cascade Hops (Flavor, 10 Minutes)  
1 oz Cascade Hops (Flavor & Aroma, Dry Hop)

#### Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast  
Or  
Dry Yeast: Safale US-05 Ale Yeast or Apex San Diego Dried Ale Yeast

#### Brewing Supplies & Flavors:

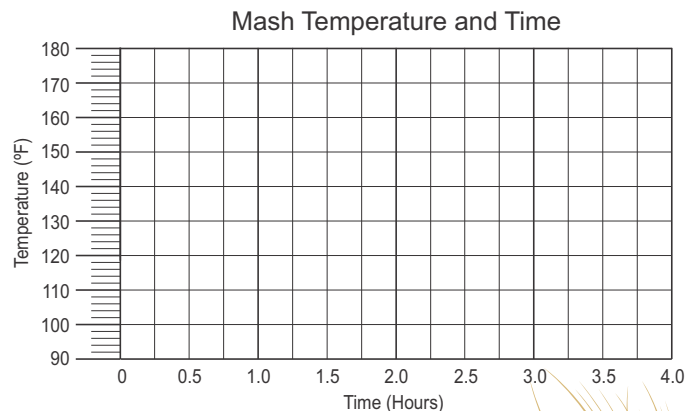
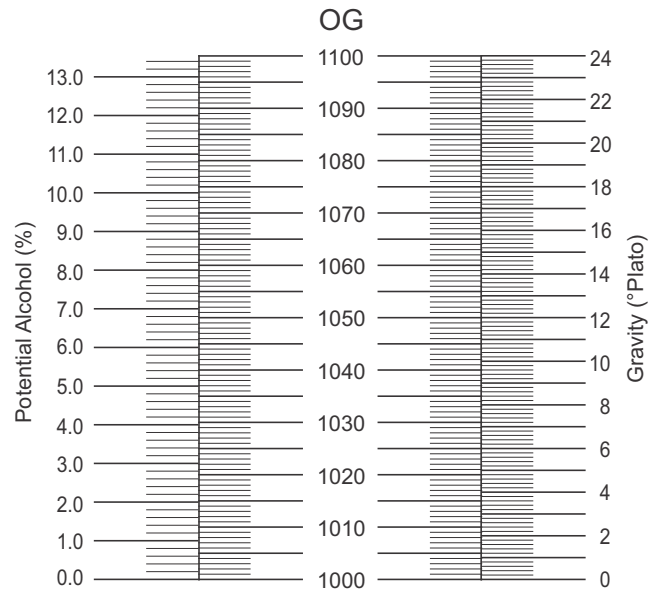
5 oz Priming Sugar

#### 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



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