

# Accidental Perfect Pale Ale

Pale Ale – 5.5 Gal - OG 1.056 – FG 1.012 – ABV 5.6% - IBU 30 – SRM 5

We (Connor) lost track of time this January. It felt like we had just celebrated New Years and all of a sudden we needed to have beers ready for our Brewing Class on Jan 18<sup>th</sup>! With 6 days\* before the class, we did an emergency brew day and made up both recipes that are part of the class. But instead of making 5 gallons batches, we made 10 gallons and blended the extra together: the result? A damn fine Pale Ale! This is a blend of our “Pail Ale” and “Citra SMaSH” recipes. Combined you get the sweet, malty notes from Pail Ale and the citrusy fruity notes from the Citra. It is an excellent all-around Pale Ale that anyone can enjoy.

*\*6 days is a very short time to make a beer, but we used Voss Kveik to bring on a faster ferment. While we still recommend letting beers ferment for 10 days, the Kveik strains can ferment at turbo speed when you get into binds like we got into.*

## Ingredients

### Grains

	Amount (lbs)
Maris Otter	5.5
Canadian 2 Row	4.5
Biscuit Malt	0.2
Honey Malt	0.2
Crystal Light (40L)	0.1
Carafoam	0.5
Acidulated	0.1

### Hops

	Amount (oz)	Hop Schedule
Cascade	0.5	60
Cascade	1.5	5
Citra	2.0	5

### Yeast

Voss Kveik – Escarpment Labs 1 Package

### Extras – Sold Separately

Irish Moss 1 tsp w/ 15 minutes left in boil  
DME/Dextrose 150g at bottling for priming

## Important Tips on Brewing

- Be extra cautious when it comes to cleaning! Once you have stopped boiling your wort everything that gets in contact with the beer MUST be sanitary.
- The temperature of your mash is ABSOLUTELY CRITICAL. Not being in the 150-155f range can drastically affect your beer. Make sure you correct the temperature ASAP once all the grain has been added to the mash.
- Always let your beer ferment for 10 days! Do not disturb it, do not open the lid. It is absolutely natural for the airlock to stop bubbling after a few days, it is still fermenting though.
- Oxidization: Airspace is always something to consider. When undergoing primary fermentation airspace is needed so that the beer can bubble up and ferment vigoursley without leaking out of the container. The fermentation creates a layer of CO2 that remains in the pail due to the airlock. Once primary fermentation is over, and the lid has been opened, the layer of CO2 dissipates, and oxygen replaces it. At this point airspace can ruin your beer. When racking into carboys make sure they are filled to the top, or you blast CO2 inside to prevent oxidization. Ask us for details on this!
- Before bottling, make sure you use a priming calculator (many can be found online) to verify the amount of sugar that needs to be added.

# Instructions

## Mashing -> converting the grain into a fermentable liquid.

- 1) Bring 6 gallons of water in your brew pot to 155°F. This is our strike temperature. Turn off the heat to the pot.
- 2) Wrap the muslin/nylon bag around the brew pot and slowly pour all the milled grains into the bag. Stir them in while adding to prevent clumps. The addition of grain should drop the temperature down to 150-155°F.
- 3) We want to mash the grain at 154°F for 60 minutes. It is very important to hold the temperature at 154°F. If the temperature rises above 155°F it hurts the fermentation, or if it dips below 149°F it can lead to a thinner tasting beer.
  - a. The first 15-30 minutes are essential for the success of your brew. The temperature HAS TO BE IN THE RANGE OF 150-155°F. Sometimes adding the grain to the strike water does not lower the temperature enough, in this case add a little bit of cold water to bring the temperature down. Cover the pot with your lid and let it sit.
  - b. Most brew pots will be able to maintain 154°F without adding heat for 20 minutes, we recommend checking the temperature every 15 minutes, and if it drops add more heat to bring it up. We recommend opening the lid and using a thermometer in the liquid.
- 4) After 60 minutes, bring the temperature of the mashing grain up to 170°F and hold for 10 minutes. This is our mash out.
- 5) Time to remove the grain. Lift the bag full of grain out of the brew pot. Let the liquid in the bag dribble into your wort. Once that is done, put the bag inside of a brewing pail, or another empty pot. There will be about 4 gallons of wort in the brew pot, we need to get it to 6 gallons before we can begin the next stage.
- 6) Run warm water through the grains in the bag, aim for 170°F – let it run through the grains and add to the brew pot. Add until you reach 6 gallons.
  - a. PSA: It is natural to think that the grains need to be squeezed to get all of the liquid out of them, **DO NOT DO THIS**. Aggressively squeezing the grains will lead to tannin extraction and a doughy taste in your beer. Lightly pressing the bag is fine, but do not try to squeeze every last drop out.

## Boiling -> Sterilizing the wort time.

- 1) Bring 6 gallons of your wort to a rolling boil, and let it boil for 5 minutes, this is called the hot break.
- 2) Start a 60-minute timer. Add ½ ounce of Cascade and keep the wort boiling (212°F) and uncovered.
- 3) With 15 minutes left in the timer add 1 teaspoon of Irish Moss, and if you have a wort chiller, we recommend adding it now.
- 4) With 5 minutes left in the timer add 1.5 ounces of Cascade and 2 ounces of Citra to the boil.
- 5) When your timer goes off, turn off the heat, and proceed to the cooling stage.
- 6) Now it's time to cool the beer down to 75°F (20-25°C) as quickly as possible.
  - a. We love using a wort chiller for this, it can get the beer down to temperature in 20-30 minutes. Otherwise, you can immerse the brew pot in an ice bath or wait it out. The longer it takes, the greater the risk of infection

## Fermentation -> Turning the wort into beer

- 1) After the boil is done it is time to be extra careful in regard to sanitation. We recommend using a no-rinse sanitizer called Starsan. Mix ¼ tsp of it with water in a 500ml spray bottle. **Before we touch any part of the beer, we spray it with Starsan.**
- 2) Transfer the cooled wort into your fermenting pail or carboy. Run it through a strainer to catch any hop or grain residue.
  - a. It is also good time to take a hydrometer reading. It should be around 1.056 give or take a few points.
- 3) Make sure the wort has been cooled to at least 25°C!!! Adding yeast at a higher temperature will likely kill it.
- 4) Once the beer is in the fermenter, shake up and pour in the package of Voss Kveik yeast.
- 5) Put the bung and airlock in the hole (make sure there is water filled up to the line in the airlock). If using a pail, make sure the lid is sealed tight. Put the pail in a room that is in the range of 21-27°C.
- 6) Let the beer ferment for 10-14 days. Most of the fermentation will happen in the first few days, letting it sit the full 10-14 days will help with clarity and settling flavours. We give that range of dates to be flexible to you the brewer. Bottling beer can take up to 2 hours and it is important to have that time available to dedicate completely to bottling.
- 7) When you are ready to bottle, the first thing to do is take a hydrometer reading. It should be between 1.009-1.013
- 8) Unless you are kegging, we recommend skipping secondary and going straight to the bottling process. Clarification can occur in the bottle rather than in a carboy, and the risk of oxidization is greatly reduced.

## Bottling -> We're getting close to Beer Time now.

- 1) Rack the now fermented beer into a bucket.
- 2) At the same time, mix the priming sugar with 300ml of boiling water and add to the beer. Stir it in VERY gently.
  - a. Make sure to check out a priming calculator to verify the correct amount of sugar. Too much sugar and your beer will end up foamy, or even start blowing the caps off! Too little and the beer won't be fully carbonated.
- 3) Rack the beer into your bottles or growlers. Then, let them sit for 2-3 weeks at room temperature. Chill and enjoy!