

Alcohol Strength = 5.5% ABV
Bitterness = 43.3 IBU
Original Gravity = 13.5 Plato



American Pale Ale

Ingredients:

Specialty Grains

Victory Malt – 12 oz
Crystal Malt 40L – 12 oz
Flaked Oats – 8 oz

Liquid Malt Extract (LME)

Pilsner Malt Extract - 9 lbs
Munich Malt Extract – 12 oz
Wheat Malt Extract – 8 oz

Hops & Additives

First Hops: Magnum – 0.5 oz
Second Hops: Cascade - 0.5 oz; Chinook - 0.5 oz
Third Hops: Cascade - 0.5 oz; Chinook - 0.5 oz
Additive: ½ Tablet of Whirlfloc; ½ tsp of Yeast Nutrients

Yeast

House Ale Yeast

Time | Steps:

Pre-Boil		Heat to 150°F, add the Specialty Grains . Then set a 15min timer .
After 15min		Remove Specialty Grains and add the LME , then bring to First Boil .
First Boil		Add your First Hops . Then set a 50min timer .
After 50min		Add the Second Hops and Additives . Then set a 10min timer .
After 10min		Add the Third Hops . Turn off the steam and create a whirlpool. Set a 10min timer .
After 10min		Cool the wort and transfer to a fermenter. Add the Yeast .
Wrap up		Schedule a bottling session or a time to pick up your keg

An American interpretation of the classic English style. Characterized by floral, fruity, citrus-like, piney, resinous, or sulfur-like American-variety hop character, producing medium to medium-high hop bitterness, flavor and aroma. This pale ale has a medium body and a balanced malt flavor.



IMMERSION
BREWING