

Alcohol Strength = 7.2% ABV  
Bitterness = 24.1 IBU  
Original Gravity = 16.5 Plato



# Belgian Pale Ale

## Ingredients:

### Specialty Grains

Caramunich Malt – 1 lbs 8 oz

Crystal Malt 120L – 4 oz

Vienna Malt – 2 lbs 8 oz

### Liquid Malt Extract (LME)

Pilsner Malt Extract - 11 lbs

### Hops & Additives

First Hops: Hallertau – 1.3 oz

Second Hops: East Kent Goldings – 0.5 oz

Additive: ½ Tablet of Whirlfloc; ½ tsp of Yeast Nutrients;

Beet Sugar – 1 lbs 4 oz

### Yeast

Workhorse Ale Yeast

## Time | Steps:

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

A Belgian creation inspired by the classic British style. This pale ale is copper in color and has a caramel malt flavor. There is a low but noticeable hop bitterness, flavor and aroma. A big beer that sneaks a lot of flavor into a very easy drinking beer.



**IMMERSION**  
B R E W I N G