



FRODO, DON'T WEAR THE RING

Fermentables					BJCP Style Guidelines	
Weight (lb)	Name				%	
7	US 2-Row				80	
1.5	White Wheat Malt				17.1	
0.25	Caramel/Crystal 20L				2.9	
Hop Additions						
Stage/Time	Qty (oz)	Name	%AA	IBU		
Boil/45 min	0.5	Nelson Sauvín	9.5	19.5		
Boil/10 min	1	Nectarón	8	13.4		
Whirlpool	1	Nectarón	8	7.6		
Dry Hop	2	Nelson	9.5	-		
	2	Motueka	7	-		
Yeast						
Variety			Qty	Ferm Temp		
Fermentis Safale S-05			11g sachet	64°F		
Additives						
Amount		Name		Stage/Time		
1 tsp/Tablet		Irish Moss/Whirlfloc		Boil/15 min		
1/2 tsp		Yeast nutrient		Boil/15 min		
Target Statistics		Brew Notes			Notes	
Batch Size	5 gal	Mash Temp	154°F		Pitch your yeast at 68°F, but reduce temperature to 64°F after 12 hours for rest of fermentation.	
OG	1.048	Mash Duration	45 min			
FG	1.010	Boil Volume	6.5 gal			
~%ABV	4.9	Boil Duration	45 min			
Efficiency	72	Whirlpool Temp	190°F			
IBU	40.5	Whirlpool Duration	5-10 min			
SRM	4.3	Dry Hop Duration	3 Days			



American Pale Ale (18B)
Original Gravity: 1.045 – 1.060 SG
Final Gravity: 1.010 – 1.015 SG
Bitterness: 30 – 50 IBUs
ABV: 4.5 – 6.2%
SRM: 5 - 10

Overall Impression: A pale, refreshing and hoppy ale, yet with sufficient supporting malt to make the beer balanced and drinkable. The clean hop presence can reflect classic or modern American or New World hop varieties with a wide range of characteristics.