




B.RIGHT.ON.

Fermentables					BJCP Style Guidelines
Weight (lb)	Name			%	
8.5	US 2-Row			64.2	
2	Pilsner			15.1	
1.5	Carafoam			11.3	
1.25	Caramalt 15L			9.4	
Hop Additions					 <p>American Pale Ale (18B) <u>Original Gravity:</u> 1.045 – 1.060 SG <u>Final Gravity:</u> 1.010 – 1.015 SG <u>Bitterness:</u> 30 – 50 IBUs <u>ABV:</u> 4.5 – 6.2% <u>SRM:</u> 5 - 10</p> <p><u>Overall Impression:</u> 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.</p>
Stage/Time	Qty (oz)	Name	%AA	IBU	
Boil/15 min	0.5	Cluster	6.8	5.3	
	1	Columbus	12.6	19.6	
	0.5	Cascade	5	3.9	
Yeast					
Variety		Qty	Ferm Temp		
Fermentis Safale S-05		1 or 2 x 11g sachet	59-72 °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	150 °F	Crystal/Caramel 20L can be substituted for the Caramlat 15L. Please note the high efficiency of this recipe, you may want to add another pound of 2 row or use an online calculator to adjust this recipe to a more home brew friendly 72%; remember that every system is a bit different. Have fun and make sure you keep your equipment clean & sanitized! Happy to help out if you want to get in touch and of course I'd love to try your version! -Jim Millea at OB Brewery	
OG	1.051	Mash Duration	20 min		
FG	1.008	Boil Volume	7 gal		
~%ABV	5.6	Boil Duration	60 min		
Efficiency	72				
IBU	30				
SRM	6.6				