

X EXTRA PALE ALE

BREW DAY					
Stage/Time	Type	Qty	Name	%AA	%IBU
Mash Target pH: 5.3	Grain	8.75 lb	Rahr US Pale 2-Row	-	89.7%
		0.5 lb	Weyermann Carahell	-	5.1%
		0.5 lb	White Wheat Malt	-	5.1%
Boil/75min	Hop	0.25 oz	CTZ	16.5	14.9
Boil/10min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
	Hop	0.5 oz	Amarillo	9.2	5.8
		0.5 oz	Cascade	5.5	3.5



American Pale Ale (18B)

Original Gravity: 1.056 – 1.070

Final Gravity: 1.008 – 1.014

Bitterness: 40 – 70 IBUs

ABV: 5.5 – 7.5%

SRM: 6 - 14

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.

FERMENTATION AND BEYOND				
Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 pkg	WLP001 California Ale	Ferment @ 66°F
Dry Hop Final pH: 4.55	Hop	2 oz	Cascade	7 days ⇒ bottle
		2 oz	Amarillo	
		2 oz	CTZ	

TARGET STATS		BREW NOTES		Notes
Batch Size	5 gal	Mash Temp	150°F	
OG	1.050	Mash Duration	30 min	
FG	1.010	Boil Volume	6.6 gal	
~%ABV	5.3	Boil Duration	75 min	
Efficiency	72			
IBU	24.5			
SRM	4.1			