

BEER NAME: American Pale Ale 1**Beer Style: American Pale Ale**

Description: This recipe has more focus on a drier beer with a bread/biscuit toasty malt background, with a big American hop presence.

BREW LENGTH: 25 litres

GRAIN BILL:

| KG | Selected Grain | % age | |
|-----|----------------|-------|--|
| 4.6 | Ale Malt | 81 | |
| 0.4 | Munich1 | 7 | |
| 0.3 | Carapils | 5 | |
| 0.4 | Carared | 7 | |

HOP SCHEDULE:

| Boil Time (min) | Weight (grams) | Alpha (%) | Hops | IBU |
|-----------------|----------------|-----------|---------|------|
| 60 | 35 | 10 | Perle | 30.3 |
| 10 | 15 | 6.7 | Cascade | 3.2 |
| 2 | 20 | 6.7 | Cascade | 1 |

MASH TEMPERATURE: Single infusion 67°C

MASH & FERMENT DETAILS (Estimated)

| O/G | F/G | ABV | IBU | COLOUR | BU:GU |
|-------|-------|-----|------|--------|-------|
| 1.049 | 1.012 | 4.5 | 34.4 | 12.9 | 0.71 |

SUGGESTED YEAST: Wyeast 1056, Danstar BRY-96, Safale US05

FERMENTATION TEMPERATURE: 17°C to 23°C

COMMENTS: See "American Pale Ale 2" for the caramel malt driven version