

**BEER NAME:** American Pale Ale 2

**Beer Style:** American Pale Ale

**Description:** This recipe has more caramel focus on the beer but still with a bread/biscuit toasty malt background, and with a big American hop presence.

**BREW LENGTH:** 25 litres

**GRAIN BILL:**

KG	Selected Grain	% age	
4.6	Ale Malt	81	
0.4	Medium Crystal	7	
0.4	Carapils	7	
0.3	Wheat Malt	5	

**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	20	0.71

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

**FERMENTATION TEMPERATURE:** 17°C to 23°C

**COMMENTS:**