

BREWVANA PALE ALE



SPECIALTY GRAINS

American - Caramel/Crystal 60L

AMOUNT

8 oz

COLOR (°L)

60

RECIPE %

11.1%



EXTRACTS

Liquid Malt Extract - Ultralight Pilsner

AMOUNT

3 lbs

COLOR (°L)

2.5

RECIPE %

88.9%



HOPS

AMOUNT	VARIETY	USE	TIME	IBU
0.25 oz	Cascade	Boil	60 min	14
0.75 oz	Cascade	Boil	15 min	21
1 oz	Cascade	Boil	1 min	2



YEAST

 White Labs - California Ale Yeast WLP001

ATTENUATION

76.5%

FLOCCULATION

Medium

OPTIMUM TEMP

68-73 °F

BATCH SUMMARY

METHOD	STYLE	BOIL TIME	BATCH SIZE	CALORIES	CARBS
Extract	American Pale Ale	60 Min	2.5 Gallons	168 (per 12 oz)	17 g (per 12 oz)

ORIGINAL GRAVITY

1.051

FINAL GRAVITY

1.012

ABV

5.1%

IBU

37

SRM

11

STEPS TO MAKE YOUR BEER

1. Heat 2 gallons of water in your pot (kettle) to 150-170 F.



Steep your specialty grains in the hot water for 15 minutes inside of a mesh bag.

3. Remove the specialty grains & turn your heat back on.



Add your malt extracts.

5. Bring to boil.



Add hops according to hop schedule into second mesh bag.

Note: the time listed on a recipe is how long before the end of the boil the addition should be made.

7. Sanitize fermentation equipment in between hop additions while your batch is boiling.

8. Turn off your heat source after the boil time has elapsed. Top up batch size if necessary.

9. Immediately cool your entire batch by putting the pot (kettle) into an ice bath.

10. Pour your batch into your sanitized fermentor and close.



Pitch yeast when batch is at appropriate fermentation temperature.

12. Ferment 14 days.

13. Package your beer and bottle condition for at least 10 days.

14. Drink up!