



Basic Pale Ale

5 gallons, extract/specialty grains

OG: 1.052 **FG:** 1.017 **Color:** 5.3 SRM **IBU:** 44.3 **Est. ABV:** 4.9%

Ingredients:

6.9 lbs. liquid light extract

0.5 lb. crystal malt 15 or 40

1.5 oz. Chinook hops (9% alpha acid), for 60 min.

1 oz. East Kent Golding (5% alpha acid), for 5 min.

0.5 oz. Cascade hops (5.5% alpha acid), for dry hopping

1 tsp. gypsum

London Ale WLP013 or British Ale WLP002 or Safale S-04 dry ale yeast

3/4 cup corn sugar for priming

Step by Step:

Steep crushed crystal malt at 150° F in 2.5 gal. of water for 15 minutes. Remove grains and bring to a boil. Add malt, gypsum, and Chinook hops. Boil for 55 minutes. Add East Kent Golding hops and boil for five more minutes. Cool brewpot in cold water bath for 15 to 20 minutes. Add wort to fermenter while straining out hops. Top off to 5 gals. with cold water and pitch yeast. Add Cascade hops to secondary and dry hop seven to 10 days. Rack into keg and carbonate with CO₂ or bottle using corn sugar.