



## Basic American Pale Ale II

5 gallons, extract/specialty grains

**OG:** 1.050    **FG:** 1.010    **Color:** 5 SRM    **IBU:** 53    **Est. ABV:** 5.0%

### Ingredients:

- 7 lbs. liquid light extract (or equivalent DME)
- 0.5 lb. crystal malt 15 and 0.5lb Maris otter
- 1 oz. Columbus hops (15% alpha acid), for 60 min.
- 1 oz. Cascade (6.5% alpha acid), for 5 min.
- 1 oz. Cascade hops (6.5% alpha acid), for dry hopping **\*optional**,
- 1 tsp. gypsum **\*optional**,
- Safale 05 dry yeast or California Ale WLP001
- 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 liquid to a boil. Add liquid malt, gypsum, and Columbus hops. Boil for 55 minutes. Add Cascade 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 total liquid in your primary 6 gallon fermenter, with cold water. Pitch yeast when wort in fermenter is 72-75F.

Ferment in primary for at least 7 days at 70F. Transfer to sanitized 5 gallon secondary fermenter using auto-siphon. Add Cascade hops to secondary and dry hop 7 to 10 days. Rack to the sanitized bucket with spigot and bottle using corn sugar ¾ cup for 5 gallons of liquid or rack to your SS corny keg and force carbonate.

If bottling make sure to liquify the corn sugar with 1/2cup hot water and then add to your bottling bucket and mix well. Then leave the capped bottles in a warm place (70-80 F) for 7-10 days.