



Oceanside Pale Ale

5 gallons (extract/specilty grains)

O.G. = 1.056-1.058

F.G. = 1.006-1.008

ABV = 6.5%

Ingredients:

- 7 lbs. liquid light extract (or 6 lbs. DME)
- 1 lb. Belgian amber candi syrup
- 1.5 oz. Perle hops (6-7% alpha acid), for 60 min.
- 1 oz. Cascade hops (5-6% alpha acid), for 15 min.
- Safale 05 dry yeast or California Ale WLP001 or your favorite ale yeast
- 3/4 cup corn sugar for priming

Optional:

- 0.5 lb. Special Belgium malt, milled (for steeping)
- 1/2 Tbsp. Irish moss, reconstituted
- 1 oz. Hallertau hops (whole leaf or pellet), for dry hopping

Step by Step:

Optional (steeping grains):

Heat about 2.5 gallons of water to 170° F, turn off heat and add steeping grains in a muslin or nylon bag. Steep crushed malt for 10-15 minutes. Remove grains and turn heat back on.

Bring liquid to a boil. Turn off heat and stir in liquid malt and Belgian candi syrup until completely dissolved. Turn heat back on. When wort returns to a boil, set a time for 60 minutes and add Perle hops. When there are 15 minutes remaining, add Cascade (aroma) hops and Irish moss (if you used steeping grains). Cool brewpot in cold water bath for 15 to 20 minutes. Add wort to fermenter while straining out hops. With cold water, top off to 5 gals total liquid in your primary 6 gallon fermenter. Cool to 80° F or less before adding yeast.

Aerate well and ferment in primary for at least 7 days at 70-72° F. Transfer to sanitized 5 gallon secondary fermenter using auto-siphon. **Optional - Add Hallertau hops to secondary and dry hop 7 to 10 days.

Rack to the sanitized bucket with spigot and bottle using corn sugar 3/4cup 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 1/2 cup warm to hot (not boiling) water and then add to your bottling bucket and mix well. Leave the capped bottles in a warm place (70-80 F) for

7-10 days.

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