

# American Pale Ale

*American pale ale is arguably the quintessential microbrew. On tap at nearly every brew house in America, pale ale is the hoppier, fuller-bodied, and maltier cousin of domestic lager. Our pale ale represents the west coast style with an aggressive amount of domestic hops contributing a citrus character.*

## Ingredients

6 lb. Munton & Fison Extra Light Dried Malt Extract  
½ lb. Briess Crystal Malt 20° L  
½ lb. Munton & Fison Carapils Malt 20° L  
2 oz. Perle Hop Pellets (Bittering)  
1 oz. Cascade Hop Plugs (Flavoring)  
1 oz. Cascade Hop Plugs (Finishing)  
Wyeast # 1056 XL American Ale Yeast

## Statistics

Original Gravity	1.056
Final Gravity	1.014
Alcohol Content	5.3%

## Procedure

*A few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Divide the cracked grains between 2 of the muslin bags (about ½ pound per bag) and add them to your brew kettle along with 1½ gallons of cold water. Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add the cans of malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling, place bittering hops into muslin bags (no more than 1 oz. per bag), add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 45 minutes of boiling, add ½ teaspoon of Irish moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
6. After 50 minutes of boiling, add the flavoring hops (in a muslin bag).
7. After 58 minutes of boiling, add the finishing hops (in a muslin bag) and boil for 2 more minutes.
8. After 60 minutes of boiling, turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
9. Pour 2 gallons of cold water into your *sanitized* fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
10. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
11. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is done (no signs of active fermentation for the last 2-3 days).
12. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

## Keystone Homebrew Supply

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