

# American Pale Ale

## (All Grain)

*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

11 lb. Briess Pale \*  
.5 lb. Briess Crystal Malt 20° L\*  
.5 lb. Briess Carapils 1.5°L\*

### Statistics

Original Gravity	1.056
Final Gravity	1.014
Alcohol Content	5.3%

1 oz. Nugget Hop Pellets (Bittering) with 60 minutes left in the boil.  
1 oz. Cascade Hop Pellets (Flavoring) with 10 minutes left in the boil.  
1 oz. Cascade Hop Pellets (Finishing) with 2 minutes left in the boil.

Wyeast # 1056 American Ale Yeast

3 Muslin Bags  
5 oz Priming Sugar (for bottling)

### 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 all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. 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 complete (no signs of active fermentation for the last 2 to 3 days).
7. When ready to bottle, siphon the 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.

*For Store Use, Not part of instructions; Hops – 1 oz Nugget, 2 oz Cascade*

## Keystone Homebrew Supply

435 Doylestown Rd, **Montgomeryville**, PA 18936  
(215) 855-0100 sales@keystonehomebrew.com

128 E 3<sup>rd</sup> Street, **Bethlehem**, PA 18015  
(610) 997-0911 infobeth@keystonehomebrew.com