

American Pale Ale

The Numbers

Batch Size: 10 gallons

OG: 1.053

Efficiency: 70%

IBU: 42

Color: 4.9

The Malts

	Weight	Percent
US 2 Row Pale Malt	6.50 kg (14.3 lbs)	74.3
Vienna	0.90 kg (2.0 lbs)	10.3
White Wheat Malt	0.90 kg (2.0 lbs)	10.3
Crystal 20L	0.45 kg (1.0 lbs)	5.1

The Hops

	Weight	IBUs
Magnum @ 60 minutes	10 g (0.35 ozs)	9.2
Amarillo @ 15 minutes	28 g (1.0 ozs)	7.8
Azacca @ 10 minutes	28 g (1.0 ozs)	6.6
Citra @ 5 minutes	28 g (1.0 ozs)	4.5
Amarillo @ flameout	28 g (1.0 ozs)	
Azacca @ flameout	28 g (1.0 ozs)	
Citra @ flameout	28 g (1.0 ozs)	
Citra – 1 st dry hop	56 g (2.0 ozs)	
Azacca – 1 st dry hop	56 g (2.0 ozs)	

The Yeast

White Labs WLP001 California Ale, Wyeast 1056 American Ale, or Safale US-05

The Process

Mash at 152 F (66.7 C)

Boil for 60 minutes

Ferment at 67 F (19.4 C)