

Firestone Walker's Mission Street Pale Ale

Firestone Walker brews Mission Street Pale Ale exclusively for Trader Joe's. If you blend 85% Mission Street Pale Ale with 15% Double Barrel Ale, you get Firestone Walker's Pale 31 – a world class pale ale that unfortunately is no longer distributed in Missoula. But, now you have the recipes to brew your own.

The Numbers

Batch Size: 6 gallons

OG: 1.044

IBU: 18^a

Color: 4.1 SRM

The Malts

	Weight	Percent
US 2 Row Malt	3.85 kg (8.5 lbs)	80.0
Munich 10L	0.72 kg (1.6 lbs)	14.0
Carapils	0.24 kg (0.53 lbs)	6.0

The Hops

	Weight	IBUs
US Fuggles @ 90 mins	0.25 oz (7 g)	6
Chinook @ 30 mins	0.25 oz (7 g)	12
Cascade @ 0 min	0.85 oz (24 g)	
Centennial @ 0 min	0.85 oz (24 g)	
Cascade – dry hop	0.85 oz (24 g)	
Centennial – dry hop	0.85 oz (24 g)	

The Yeast

White Labs WLP002 English Ale, Wyeast 1968 London ESB, or Fermentis Safale US04 dry yeast

The Process

Mash at 145 F for 60 minutes, then raise to 155 F for 10 mins

Boil for 90 minutes followed by a 45 minute whirlpool after flameout

Ferment at 63-66 F (17-19 C)

^a The Rager formula calculates 18 IBUs, however, whirlpool the beer for 45 minutes after flame out to continue hop isomerization and elevate bitterness levels.