



American Pale Ale – 5 gallon, all-grain recipe

5-5.5% ABV

40 IBU's

Grains

9 lbs	Two Row	Target Pre-boil G.: 1.048
0.5 lbs	Crystal 15	Target O.G.: 1.052 – 1.056
0.5 lbs	Crystal 40	Target F.G.: 1.010 – 1.015

Hops

15 min	0.5 oz	Cascade 7.8%
60 min	1 oz	Cascade 7.8%

Yeast

US-05 or White Labs California Ale 001

Mash at 66 – 67° Celsius (152°F) for one hour.

Ferment at about 19° Celsius (67°F) until finished. Transfer to secondary if desired. Carbonate to 2 – 2.5 volumes.