

LIGHT PALE ALE

Type: All Grain

Batch Size: 15.00 Ltr

Boil Size: 24 Ltr

Boil Time: 90 min

End of Boil Vol: 18 Ltr

Final Bottling Vol: 15 Ltr

Fermentation: Ale, Single Stage

Est Mash Efficiency: 84 %

PREPARE FOR BREWING

- Hydrate yeast with 170 ml warm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 27 L
- Mash Water Acid: None

MASH OR STEEP GRAINS

MASH INGREDIENTS

Amt	Name	Type	#	%/IBU	Volume
2.50 kg	CHÂTEAU PALE ALE (7.0 EBC)	Grain	1	96.2 %	1.63 L
0.10 kg	CHÂTEAU CRYSTAL® (150.1 EBC)	Grain	2	3.8 %	0.07 L

MASH STEPS

Name	Description	Step Temperature	Step Time
Mash In	Add 6.78 L of water at 71.9 C	65.6 C	75 min
	<ul style="list-style-type: none">• Sparge Water Acid: None• Fly sparge with 20.11 L water at 75.6 C• Add water to achieve boil volume of 24.04 L• Estimated pre-boil gravity is 7.119 Brix		

BOIL INGREDIENTS

Amt	Name	Type	#	%/IBU	Volume
25.00 g	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	3	22.0 IBUs	-
12.50 g	Fuggles [4.50 %] - Boil 15.0 min	Hop	4	4.9 IBUs	-
12.50 g	Fuggles [4.50 %] - Boil 5.0 min	Hop	5	2.0 IBUs	-
8.00 g	Spindasol SB1- Boil 0.0 min	Fining	-	-	-
	<ul style="list-style-type: none">• Estimated Post Boil Vol: 18 L and Est Post Boil Gravity: 10 Brix				

COOL AND TRANSFER WORT

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 15.00 L

PITCH YEAST AND MEASURE GRAVITY AND VOLUME

FERMENTATION INGREDIENTS

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	6	-	-
	<ul style="list-style-type: none">• Measure Actual Original Gravity _____ (Target: 9.692 Brix)• Measure Actual Batch Volume _____ (Target: 15.00 L)				

FERMENTATION

- Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)
- Add 8.00g of Spindasol SB3

DRY HOP AND BOTTLE/KEG

- Measure Final Gravity: _____ (Estimate: 2 Brix)
- Date Bottled/Kegged: _____ Carbonation: Bottle with 85 g Table Sugar
- Age beer for 30.00 days at 18.3 C
- Drink and enjoy!

Brewwof



The Brewer's Choice