



American Pale

940 S. Spruce St., Burlington WA, 98233 360-293-0424

American Pale Ale

A recreation of Washington's first pale ale, The American Pale is a toast to the history of beer in the Northwest—a nutty golden ale with a pine and citrus nose to take you back in time.

OG=1.049, F.G.=1.015, ABV=4.8%, IBU=20

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grain Bill

9 lb. Simpsons Finest Pale Marris Otter

1 lb. Briess Crystal 40

.5 lb. Victory

Hops:

1 oz. Cascade (60min)

1 oz. Cascade (5min)

Yeast:

1st choice Wyeast- 1332 (65-75°F)

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 151°F (68°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 65-75°F (15-22°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish Moss or Whirlfloc to your boil for the last 15 min is a nice touch for better clarity. (Not included in the kit).

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	