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American Pale Ale

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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=1.054, F.G.=1.017, ABV=4.9%, IBU=18.6

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Steeping grains:

.1 lb. Crystal 40

.5 lb. Victory

Extracts:

3.3 lb. Golden Light liquid malt extract (LME)

2 lb. Golden Light Dry malt extract (DME)

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)

BREWING INSTRUCTIONS

(Read completely before brewing)

1. Activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
2. Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min. Remove the grain bag and discard.

3. Add all **extracts** to the kettle. To avoid scorching, do your best to fully dissolve extracts before applying direct heat. You now have wort (unfermented beer), bring your wort to a boil (watching carefully for a boil over).
4. Add **1 oz. Cascade**. Set timer for **60** minutes.
5. With **5** minutes remaining, add **1 oz. Cascade**.
6. Remove kettle from the heat, cover with a lid, and cool as quickly as possible to 100°F. (Use a wort chiller or make an ice bath in your sink.)
7. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100°F wort. Using additional cold water, top up the volume to 5 gallons.
8. Add (pitch) **yeast** when the wort temperature is between 65 and 72°F. Stir or shake well to oxygenate your wort.
9. Affix a sanitized airlock into your primary fermenter and allow it to ferment in the dark for 7-10 days. Do your best to ferment within the temperature range of your yeast.
10. Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish fermenting and clear. (approx. 1-2 weeks). Take a gravity reading to confirm. It should match your final gravity or **FG**.
11. Prepare to bottle by boiling 5 oz. of **Bottling Primer (Corn sugar)** in 1 pint of water, pour this mixture into the bottling bucket.

12. Transfer your beer into the bottling bucket by siphon and stir gently to incorporate the bottling sugar evenly (avoid splashing). Fill and cap bottles immediately.
13. Allow the beer bottles to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

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: _____
