

Pale Ale (DME)

Created Monday March 26th 2018



Method: **Extract** Style: **American Pale Ale** Boil Time: **60 min** Batch Size: **5 gallons** (fermentor volume)

Pre Boil Size: **3.8 gallons** Post Boil Size: **2.8 gallons** Pre Boil Gravity: **1.058** (recipe based estimate)

Efficiency: **35%** (steeping grains only) Source: **Brewing Classic Styles** Calories: **143 calories** (Per 12oz) Carbs: **12.7 g** (Per 12oz)

Original Gravity: **1.044** Final Gravity: **1.008** ABV (standard): **4.72%** IBU (tinseth): **34.43** SRM (morey): **7.49** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
5 lb	Dry Malt Extract - Light		42	4	83.3%

5 lb / \$ 0.00

Steeping Grains

Amount	Fermentable	Cost	PPG	°L	Bill %
0.25 lb	Munich - Light 10L		33	10	4.2%
0.75 lb	American - Caramel / Crystal 40L		34	40	12.5%

\$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
0.50 oz	Magnum		Pellet	15	Boil	60 min	26.44	25%
0.25 oz	Columbus		Pellet	15	Boil	10 min	4.79	12.5%
0.25 oz	Centennial		Pellet	10	Boil	10 min	3.2	12.5%
0.50 oz	Centennial		Pellet	10	Boil	0 min		25%
0.50 oz	Columbus		Pellet	15	Boil	0 min		25%

2 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
0.5 oz	Magnum (Pellet)		26.44	25%
0.75 oz	Columbus (Pellet)		4.79	37.5%
0.75 oz	Centennial (Pellet)		3.2	37.5%

2 oz / \$ 0.00

Yeast

Fermentis - Safale - American Ale Yeast US-05

Amount: 1 Each Cost: Attenuation (custom): 81% Flocculation: Medium Optimum Temp: 54 - 77 °F Starter: No
Fermentation Temp: 67 °F Pitch Rate: 0.35 (M cells / ml / ° P) 73 B cells required

Priming

CO₂ Level: 2.52 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0