



American Homebrewers Association®

# BIG BREW

2015

## Columbus Pale Ale – All Grain

### American Pale Ale

Recipe for 5 gallons (18.93 L)

#### Fermentables

8.5 lb (3.9 kg) Pale 2-Row Malt  
8.0 oz (227 g) Munich malt  
4.0 oz (113 g) Wheat malt  
8.0 oz (227 g) CaraVienne® malt  
4.0 oz (113 g) 20° L crystal malt  
4.0 oz (113 g) Victory malt  
8.0 oz (227 g) Orange blossom honey (added during the boil)

#### Hops

0.5 oz (14 g) Columbus whole hops, 13.9% a.a. (60 min)  
0.5 oz (14 g) Columbus whole hops, 13.9% a.a. (15 min)  
0.5 oz (14 g) Columbus whole hops, 13.9% a.a. (5 min)  
1.0 oz (28 g) Columbus whole hops, 13.9% a.a. (0 minutes)  
1.5 oz (43 g) Centennial whole hops, 10.9% a.a. (dry)

#### Yeast

White Labs WLP051 California V Ale, Wyeast 1272 American Ale II, Safale US-05 Ale, or Danstar BRY-97

#### Brewers Specifics

- Mash grains at 152° F (67° C) for 60 minutes
- Mash out at 168° F (76° C), with pre-boil wort volume of 6.5 g (25 L)
- Bring to a rolling boil for 75 minutes, add hops at specified intervals from end of boil
- Chill wort to 68° F (20° C) and pitch yeast
- After 9 days, rack to secondary fermenter and dry hop
- Let rest another 9 days at 68° F (20° C)
- Keg at 2.5 volumes of CO<sub>2</sub> or bottle condition with 4 oz (113 g) corn sugar

Boil Time: 75 minutes

Original Gravity: 1.056 (14° P)

Final Gravity: 1.012 (3° P)

SRM: 6°

IBU: 43

ABV: 5.8%

Brewhouse Efficiency: 70%