



American Homebrewers Association®

BIG BREW

2014

Regal 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
10.0 oz (283 g) 20° L crystal malt
5.0 oz (142 g) 80° L crystal malt
5.0 oz (142 g) CaraVienne® malt
7.0 oz (142 g) wheat malt

Hops

0.4 oz (11 g) Nugget pellet hops, 13.0% a.a.
(60 min)
1.0 oz (28 g) Cascade pellet hops, 5.5% a.a.
(5 min)
0.4 oz (11 g) Nelson Sauvin pellet hops, 12.5%
a.a. (5 min)
1.0 oz (28 g) Cascade pellet hops, 5.5% a.a.
(dry)
1.0 oz (28 g) Nelson Sauvin pellet hops, 12.5%
a.a. (dry)

Yeast

White Labs WLP001 California Ale, Wyeast
1056 American Ale, Safale US-05 Ale, or Danstar
BRY-97

Brewers Specifics

- Mash grains at 154° F (68° C) for 60 minutes
- Batch sparge at 168° F (76° C)
- Bring to a rolling boil for 60 minutes, add hops at specified intervals from end of boil
- Chill wort to 67° F (19° 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 CO₂ or bottle condition with 4 oz (113 g) corn sugar

Boil Time: 60 minutes

Original Gravity: 1.056 (14° P)

Final Gravity: 1.014 (3° P)

SRM: 8°

IBU: 26

ABV: 5.5%

Brewhouse Efficiency: 75%