

THE BEVERAGE PEOPLE
1845 PINER ROAD, SUITE D
SANTA ROSA, CA 95403
(707) 544-2520

"Country Living" Fresh Hop Pale Ale
(5 gallons – All Grain and Extract Recipe)

9 lbs. 2-Row North American Pale Malt
1/2 lb. Belgian Caravienne Malt
1 lb. German Vienna Malt
1/2 lb. Carapils Malt
2 oz. Special B Malt
1/2 tsp. Gypsum
1/4 tsp. Calcium Chloride
1 Tbsp. Irish Moss (15 min.)
About 10 oz. Fresh (wet) Cascade hops (60 min.)
About 10 oz. Fresh (wet) Cascade hops (30 min.)
About 10 oz. Fresh (wet) Cascade hops (5 min.)
Water to 5 gallons
3/4 cup Corn Sugar for Priming
1 1056 Chico or WLP001 California Ale Yeast

Mash grains together at 150 degrees F. for 60 minutes. Mash out and sparge at 170 degrees F. Use a 60 minute boil, adding hops (loose) as indicated above. Use a sanitized strainer to remove most hops at cool-down.

Extract Version: Substitute 6 pounds of light dry malt extract for 2-row malt. Steep remaining grains in 2 quarts of 150 F water for 45 minutes. Rinse with 1 quart of 170 F water and collect liquid in boiling kettle.

SG 1.058-1.062
IBU 40-45+

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