



BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

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American Pale Ale

(7bb)

Description: Medium bodied, golden amber color with a strong floral aroma, this is a big Pale Ale!

Quantity	Ingredients
200 lbs	Briess Pale Ale Malt
25 lbs	Briess Caramel Malt 20L
25 lbs	Briess Carapils® Malt
1 lb	Briess Dark Chocolate Malt

Total boil time = 90 minutes

1. 1# Chinook hops (13.0%) – boil 90 minutes
2. 1.4 oz Breakbright kettle coagulant – boil 20 minutes
3. 2# Chinook hops (13.0%) – end of boil
4. 3# Willamette hops (5.1%) – end of boil
5. #1056 Wyeast American Ale yeast

Specs:

1. Mash at 155° F for 45 minutes. Sparge at 170° F.
2. Knock out at 70° F and oxygenate highly.
3. Ferment at 68° F
4. 14.0 Brix
5. 52 IBUs
6. 5.0% abv
7. Color – 8 SRM