

Josh from PA

Selected Style and BJCP Guidelines

10A–American Ale–American Pale Ale

Minimum OG:	1.045 SG	Maximum OG:	1.060 SG
Minimum FG:	1.010 SG	Maximum FG:	1.015 SG
Minimum IBU:	30 IBU	Maximum IBU:	45 IBU
Minimum Color:	5.0 SRM	Maximum Color:	14.0 SRM

Recipe Overview

Wort Volume Before Boil:	5.99 US gals	Wort Volume After Boil:	5.00 US gals
Volume Transferred:	5.00 US gals	Water Added To Fermenter:	0.00 US gals
Volume At Pitching:	5.00 US gals	Volume Of Finished Beer:	5.00 US gals
Expected Pre-Boil Gravity:	1.045 SG	Expected OG:	1.054 SG
Expected FG:	1.012 SG	Apparent Attenuation:	76.4 %
Expected ABV:	5.6 %	Expected ABW:	4.4 %
Expected IBU (using Tinseth):	44.4 IBU	Expected Color (using Morey):	7.2 SRM
BU:GU ratio:	0.82	Approx Color:	
Mash Efficiency:	75.0 %		
Boil Duration:	60.0 mins		
Fermentation Temperature:	68 degF		

Fermentables

Ingredient	Amount	%	MCU	When
US Pale Ale Malt	8lb 0oz	0.0 %	3.2	In Mash/Steeped
German Vienna Malt	1lb 0oz	0.0 %	0.7	In Mash/Steeped
US Caramel 10L Malt	8.00 oz	0.0 %	1.0	In Mash/Steeped
US Caramel 40L Malt	8.00 oz	0.0 %	5.0	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
NZ Cascade	7.5 %	1.00 oz	29.7	Loose Pellet Hops	60 Min From End
NZ Cascade	7.5 %	1.00 oz	14.7	Loose Pellet Hops	15 Min From End
NZ Cascade	7.5 %	1.00 oz	0.0	Loose Pellet Hops	Dry-Hopped
NZ Cascade	7.5 %	1.00 oz	0.0	Loose Pellet Hops	Dry-Hopped

Other Ingredients

Ingredient	Amount	When
Star Anise	0.52 oz	In Mash
Whirlfloc Tablet	2lb 3oz	In Boil

Yeast

White Labs WLP001 – California Ale

Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	0	Total Magnesium (ppm):	0
Total Sodium (ppm):	0	Total Sulfate (ppm):	0
Total Chloride(ppm):	0	Total Bicarbonate (ppm):	0

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	No Chosen Schedule

Step Type	Temperature	Duration
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Recipe Notes

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