

# CBT PALE ALE



## SPECIALTY GRAINS

American - Caramel/Crystal 60L

### AMOUNT

8 oz

### COLOR (°L)

60

### RECIPE %

11.1%



## EXTRACTS

Liquid Malt Extract - Ultralight Pilsner

### AMOUNT

3 lbs

### COLOR (°L)

2.5

### RECIPE %

88.9%



## HOPS

### AMOUNT

0.25 oz

### VARIETY

Cascade

### USE

Boil

### TIME

60 min

### IBU

14

0.75 oz

Cascade

Boil

15 min

21

1 oz

Cascade

Boil

1 min

2



## YEAST

White Labs - California Ale Yeast WLP001

### ATTENUATION

76.5%

### FLOCCULATION

Medium

### OPTIMUM TEMP

68-73 ° F

## BATCH SUMMARY

### METHOD

Extract

### STYLE

American Pale Ale

### BOIL TIME

60 Min

### BATCH SIZE

2.5 Gallons

### CALORIES

168  
(per 12 oz)

### CARBS

17 g  
(per 12 oz)

### ORIGINAL GRAVITY

1.051

### FINAL GRAVITY

1.012

### ABV

5.1%

### IBU

37

### SRM

11

# STEPS TO MAKE YOUR BEER

1. Heat 2 gallons of water in your pot (kettle) to 150-170 F.



Steep your specialty grains in the hot water for 15 minutes inside of a mesh bag.

3. Remove the specialty grains & turn your heat back on.



Add your malt extracts.

5. Bring to boil.



Add hops according to hop schedule into second mesh bag.

*Note: the time listed on a recipe is how long before the end of the boil the addition should be made.*

7. Sanitize fermentation equipment in between hop additions while your batch is boiling.

8. Turn off your heat source after the boil time has elapsed. Top up batch size if necessary.

9. Immediately cool your entire batch by putting the pot (kettle) into an ice bath.

10. Pour your batch into your sanitized fermenter and close.



Pitch yeast when batch is at appropriate fermentation temperature.

12. Ferment 14 days.

13. Package your beer and bottle condition for at least 10 days.

14. Drink up!