



American Homebrewers Association®

BIG BREW

2015

Columbus Pale Ale - Extract

American Pale Ale

Recipe for 5 gallons (18.93 L)

Fermentables

7.5 lb (3.4 kg) Light liquid malt extract
8.0 oz (227 g) CaraVienne® malt
4.0 oz (113 g) 20° L crystal malt
4.0 oz (113 g) Victory malt
8.0 oz (227 g) Orange blossom honey
(added during the boil)

Hops

0.5 oz (14 g) Columbus whole hops, 13.9% a.a.
(60 min)
0.5 oz (14 g) Columbus whole hops, 13.9% a.a.
(15 min)
0.5 oz (14 g) Columbus whole hops, 13.9% a.a.
(5 min)
1.0 oz (28 g) Columbus whole hops, 13.9% a.a.
(0 minutes)
1.5 oz (43 g) Centennial whole hops, 10.9% a.a.
(dry)

Yeast

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

Brewers Specifics

- Put 2 gallons (7.6 L) of water in the boil pot and heat to 160°F (71°C). While the water is heating, put the specialty grains (20° L crystal malt, CaraVienne® and Victory malt) into a grain bag and tie off the ends so the grains can't escape.
- Once the water has reached 150-170°F (65.6-76.7°C), immerse the grain bag in the water for 30 minutes. For more information on steeping specialty grains, visit the Intermediate section of Let's Brew on the AHA website.
- After 30 minutes, remove the grain bag and let it drip until it stops. Add malt extract to the water and stir until totally dissolved.
- Bring to a rolling boil for 60 minutes, add hops at specified intervals from end of boil
- Strain wort into sanitized fermentation vessel with 2-3 gallons (7.6-11.4 L) of pre-boiled & chilled water for a total volume of 5 gallons (18.9 L)
- Pitch yeast when temperature reaches 68° F (20° C)
- Secure air lock or blow-off tube
- 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: 1.012 (3° P)

SRM: 8°

IBU: 36

ABV: 5.8%