

YCH021

PANCHITA PALE ALE

TASTING NOTES: CITRUS • BERRY • TROPICAL • COCONUT • PINE



SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.055	1.010	35	5.2%

INGREDIENTS

GRAINS	AMOUNT
2-Row Malt.....	89%
Crystal 15L	2%
Crystal 45L	3%
Munich Malt	5%
Acidulated Malt	1%
YEAST & ADJUNCTS	AMOUNT
California Ale	14 million cells/mL
Whirlfloc	Variable
Yeast Nutrient	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Simcoe® Brand.....	T-90 Pellets	13%	90 Min	0.8 g/L
Simcoe® Brand.....	T-90 Pellets	13%	40 Min	0.4 g/L
Simcoe® Brand.....	T-90 Pellets	13%	5 Min	0.2 g/L
HBC 472	T-90 Pellets	11%	5 Min	0.2 g/L
Simcoe® Brand.....	T-90 Pellets	13%	Flameout.....	1.9 g/L
HBC 472	T-90 Pellets	11%	Flameout.....	1.7 g/L
Simcoe® Brand.....	T-90 Pellets	13%	Dry Hop 1.....	1.2 g/L
HBC 472	T-90 Pellets	11%	Dry Hop 2.....	1.2 g/L

INSTRUCTIONS

- STEP 1** Perform an infusion mash to achieve a mash temp of 153°F/67°C for 60 min.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil.
- STEP 5** After 75 min, add Whirlfloc for clarity and yeast nutrient for yeast health.
- STEP 6** After 90 min, turn off the burner. Let the wort cool to about 204°F/96°C. Add the whirlpool hop additions.
Note: All whirlpool additions are calculated based on a 15 minute whirlpool starting at 204°F/96°C.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 72°F/22°C, aerate it, and transfer in into a sanitized fermenter.
- STEP 9** Pitch the appropriate amount of California Ale Yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** Dry Hop: Add hops with approximately 1.004 – 1.008 specific gravity left before final gravity.

