ALL-GRAIN RECIPE

YCH050

THE PERFECT PALE ALE

TASTING NOTES: PINEAPPLE • STONE FRUIT • ORANGE • APRICOT • PINE • FLORAL

SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.048	1.009	31	5.1%

INGREDIENTS

GRAINS	AMOUNT
2-Row Malt	91%
Malted Wheat	5%
Crystal 30 Malt	3%
Acidulated Malt	1%

YEAST & ADJUNCTS	AMOUNT
English Ale	12 million cells/mL
Whirlfloc	Variable
Yeast Nutrient	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Idaho 7® Brand	T-90 Pellets	13.0%	Whirlpool	2.5 g/L
Simcoe® Brand	Cryo Hops® Pellets		Dry Hop 1	3.0 g/L
Crystal	T-90 Pellets		Dry Hop 1	1.0 g/L
Simcoe® Brand	Cryo Hops® Pellets		Dry Hop 2	2.0 g/L
Crystal	T-90 Pellets		Dry Hop 2	1.0 g/L

INSTRUCTIONS

STEP 1 Perform an infusion mash to achieve a mash temp of 151°F/66°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 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.

STEP 6 After 60 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 68°F/20°C, aerate it, and transfer in into a sanitized fermenter.

STEP 9 Pitch the appropriate amount of English Ale Yeast and add either an airlock or blowoff tube to the fermenter.

STEP 10 Add first Dry Hop at the middle of active fermentation, with approximately 1.024-1.032 specific gravity left before final gravity.

STEP 11 After final gravity has been reached, add second Dry Hop for 2 days at 72°F/22°C.

STEP 12 After 2-3 days and the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C. Transfer to a keg and carbonate or bottle condition.

YAKIMA CHIEF HOPS®