

Columbus Pale Ale – All Grain

American Pale Ale

Recipe for 5 gallons into fermenter (18.93 L)

Boil Time: 75 minutes

Original Gravity: 1.054

Final Gravity: 1.014

SRM: 8°

IBU: 43

ABV: 5.3%

Brewhouse Efficiency: 70%

Fermentables

8.5 lb (4 kg) Pale 2-Row Malt

8.0 oz (227 g) Munich malt

4.0 oz (113 g) Wheat malt

8.0 oz (227 g) CaraVienne® malt

4.0 oz (113 g) 20° L crystal malt

4.0 oz (113 g) Victory malt

Hops

0.5 oz (14 g) Columbus pellet hops, 14% aa (60 min)

0.5 oz (14 g) Columbus pellet hops, 14% aa (15 min)

0.5 oz (14 g) Columbus pellet hops, 14% aa (5 min)

1.0 oz (28 g) Columbus pellet hops, 14% aa (0 min)

1.5 oz (43 g) Centennial pellet hops, 14% aa (dry)

Yeast

Safale US-05 Ale

Process

- Mash grains at 152° F (67° C) for 60 minutes
- Mash out at 168° F (76° C) to reach your pre-boil volume
- Bring to a rolling boil for 75 minutes, add hops at specified
- Chill wort to 68° F (20° C) and pitch yeast
- 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