

Columbus Pale Ale – Extract

American Pale Ale

Recipe for 5 gallons (18.93 L)

Boil Time: 75 minutes

Original Gravity: 1.056

Final Gravity: 1.014

SRM: 6°

IBU: 36

ABV: 5.6%

Fermentables

6.4 lb (2.9 kg) Pilsner light malt extract

8.0 oz (227 g) CaraVienne® malt

8.0 oz (227 g) Munich II malt

4.0 oz (113 g) 20° L crystal malt

4.0 oz (113 g) Victory malt

4.0 oz (113 g) Wheat malt

Hops

0.5 oz (14 g) Columbus pellet, 13.9% aa (60 min)

0.5 oz (14 g) Columbus pellet, 13.9% aa (15 min)

0.5 oz (14 g) Columbus pellet, 13.9% aa (5 min)

1.0 oz (28 g) Columbus pellet, 13.9% aa (0 minutes)

1.5 oz (43 g) Centennial pellet, 10.9% aa (dry)

Yeast

Safale US-05 Ale

Process

- 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 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.
- After 30 minutes, remove the grain bag and let it drip until it stops. Add Pilsen malt extract to the water and stir until totally dissolved.
- Bring to a rolling boil for 75 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 (optional) 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