



IMP' ALE

American Pale Ale

Recipe courtesy of Ethan Johnston

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.051	1.013	~5%

MALT / FERMENTABLES

8 lbs 2-row Malt
1 lb White Wheat Malt
.5 lb Caramel/Crystal 10°L

HOPS

.25 oz. Warrior @ 60 min (4.2 AAU)
1 oz. Centennial @ 10 min (9.7AAU)
1 oz. Willamette @ 10 min (4.9 AAU)
1 oz. Centennial @ 5 min (9.7 AAU)
1 oz. Willamette @ 0 min (4.9 AAU)

YEAST

Wyeast American Ale - 1056
or
White Labs California Ale - WLP001

PROCESS

Mill grains and mash at 150°-152° F for 1 hour.
Sparge and collect wort.

Bring wort to a boil. Add .25 oz. of Warrior hops at start of boil and follow remaining hop schedule.

Add Whirlfloc/Irish Moss and Yeast Nutrient with 15 minutes remaining in boil.

Once boil has completed then chill wort to ~68°F, aerate, and pitch yeast. Ferment for 7-10 days.