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AIRPORT WAY PALE ALE AMERICAN PALE ALE

OG: 1.054 **Color:** 7.2 SRM
FG: 1.012 **ABV:** 5.5
IBU: 36.2

Extract	Weight	Percent
Pilsen Light LME	7 lbs	77.8
Pilsen Light DME	1 lb	11.1

Steeping Grains	Weight	Percent
Crystal 40°L	12oz	8.3
CaraPils	4 oz	2.8

Hops	Weight	IBU
Summit, 60 min	.25 oz	16.8
Cascade, 30 min	1 oz	10.5
Cascade, 15 min	1 oz	5.5
Cascade, 5 min	1 oz	3.4
Cascade, Dry Hop	1 oz	0

Yeast
White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

Additional - Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines Category 18B - America Pale Ale

An American adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Often lighter in color, cleaner in fermentation by-products, and having less caramel flavors than English counterparts. Usually a moderate to high hop flavor, often showing a citrusy American hop character (although other hop varieties may be used). Low to moderately high clean malt character supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). The balance is typically towards the late hops and bitterness, but the malt presence can be substantial. Caramel flavors are usually restrained or absent. Fruity esters can be moderate to none. Moderate to high hop bitterness with a medium to dry finish. Hop flavor and bitterness often lingers into the finish. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

There is some overlap in color between American pale ale and American amber ale. The American pale ale will generally be cleaner, have a less caramelly malt profile, less body, and often more finishing hops.

Vital Statistics:	OG: 1.045 – 1.060	FG: 1.010 – 1.015
IBUs: 30 – 50	SRM: 5 – 10	ABV: 4.5 – 6.2%

Commercial Examples: Sierra Nevada Pale Ale, Stone Pale Ale, Great Lakes Burning River Pale Ale, Bear Republic XP Pale Ale, Anderson Valley Poleeko Gold Pale Ale, Deschutes Mirror Pond, Full Sail Pale Ale, Three Floyds X-Tra Pale Ale, Firestone Pale Ale, Left Hand Brewing Jackman's Pale Ale

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
8.75 lbs US 2 Row

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
