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STEELHEAD EXTRA PALE ALE

Courtesy of Mad River Brewing
AMERICAN PALE ALE

OG: 1.054 **Color:** 4.7 SRM
FG: 1.012 **ABV:** 5.4%
IBU: 36.9

Extract	Weight	Percent
Pilsen Light LME	7 lbs	81.2
Pilsen Light DME	1 lb	11.6

Steeping Grains	Weight	Percent
White Wheat Malt	5 oz	3.6
CaraPils	5 oz	3.6

Hops	Weight	IBU
Columbus, 60 min	.5 oz	23.5
Amarillo, 20 min	1 oz	9.6
Cascade, 10 min	1 oz	3.7
Cascade, 0 min	.25 oz	0
Willamette, 0 min	.5 oz	0
Tettnanger, 0 min	.5 oz	0

Yeast
Wyeast Thames Valley Ale 1275, White Labs Burton Ale WLP023, or Nottingham

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

From the BJCP Style Guidelines (bjcp.org)

Category 19A—American 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. 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. Usually a moderate to high hop flavor, often showing a citrusy American hop character (although other hop varieties may be used).

Vital Statistics:	OG: 1.045 – 1.060	FG: 1.010 – 1.015
IBUs: 30-50	SRM: 5 - 14	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

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
9 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.

Decrease Amarillo Hops to .5 oz and add .5 oz Amarillo at 0 min then 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: _____
