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## MANNY'S PALE AMERICAN PALE ALE

**OG:** 1.051                      **Color:** 9.3 SRM  
**FG:** 1.009                      **ABV:** 5.4  
**IBU:** 41

Extract	Weight	Percent
Pilsen Light LME	7.375 lbs	77.8

Steeping Grains	Weight	Percent
Crystal 40°L	1.5 lbs	8.3
CaraPils	1.125 lbs	2.8

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

**Yeast**  
White Labs WLP023 Burton Ale, Wyeast 1275 Thames Valley,  
or Fermentis Safale US-04

**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 – 45	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 Brewing Jackman's Pale Ale

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
8.375 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: \_\_\_\_\_

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