



Jon's Pale Ale

American Pale Ale

Jon's Pale Ale is designed to be a best of all worlds sort of beer. It has just enough complexity to be interesting, without being over the top in either malt or hop character. It is a fairly easy beer to brew and is our most popular recipe for people who are just starting out.

It would be classified in the American Pale Ale (BJCP category 18B) category of beers. At an estimated ABV of 4.7% this is an easy drinking beer. The British Crystal 45L malt has a restrained sweet fruity character, with a little Cara-Pils added for body and mouthfeel. 34 IBU of hop bittering balances this malt character without being too bitter, and a moderate late addition of Centennial and Chinook near the end of the boil gives us a nice pleasant dose of hop flavor and aroma. If you are looking for something with a little more character than a Blonde or Light Ale, but don't want to scare off the neighbors, this is the beer for you!

This beer is easily brewed with either All Grain, or Extract with specialty grains methods.

JON'S PALE ALE

EXTRACT: 6.5 lb. Golden Light Malt Extract

SPECIALTY GRAINS: 1.0 lb. Crystal 45L
0.5 lb. Cara-Pils

HOPS: 0.5 oz. Chinook 60 min
0.5 oz. Chinook 5 min
1.0 oz. Centennial 5 min

YEAST: Imperial – A15 Independence
White Labs – California Ale V WLP051
(or) Dry Yeast – Lallemand BRY-97

OTHER: 4oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify - optional - see step 7)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until fully dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.

12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 65 - 70 degrees, chill and enjoy.

ALL GRAIN: 9 lb. Pale Malt
1.0 lb. Crystal 45L
0.5 lb. Cara-Pils

HOPS: 0.5 oz. Chinook 60 min
0.5 oz. Chinook 5 min
1.0 oz. Centennial 5 min

YEAST: Imperial – A15 Independence
White Labs – California Ale V WLP051
(or) Dry Yeast – Lallemand BRY-97

Mash at 152 degrees for 60 minutes. Estimated OG 1.049, FG 1.012.
Estimated IBU 34.2, Estimated SRM 7.8, Estimated ABV 4.9%

**Jon's Homebrew
and Wine Supply**

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