Dale's Pale Ale - American IPA

Batch Size: 5.813 gal
Boil Size: 6.938 gal
Boil Time: 60.000 min
Efficiency: 75%
OG: 1.066
FG: 1.017
ABV: 6.4%
Bitterness: 66.1 IBUs (Tinseth)
Color: 14 SRM (Morey)

Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Munich Malt	Grain	1.000 lb	Yes	No	80%	9 L
Simpsons - Maris Otter	Grain	12.000 lb	Yes	No	81%	3 L
Caramel/Crystal Malt - 60L	Grain	2.000 lb	Yes	No	74%	60 L

Total grain: 15.000 lb

Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Cascade	6.0%	1.000 oz	Boil	1.000 min	Pellet	0.6
Centennial	10.5%	1.000 oz	Boil	15.000 min	Pellet	13.0
Cascade	6.0%	1.000 oz	Boil	30.000 min	Pellet	11.5
Simcoe	13.0%	1.000 oz	Boil	60.000 min	Pellet	32.3
Simcoe	13.0%	1.000 oz	Boil	7.000 min	Pellet	8.7

Misc

Name	Type	Use	Amount	Time
Whirlfloc	Fining	Boil	0.000 tsp	5.000 min
Campden Tablet	Water Agent	Boil	0.000 tsp	0.000 s
pH 5.2 Stabilizer	Water Agent	Mash	2.029 tsp	0.000 s

Yeast

Name	Type	Form	Amount	Stage
Safale S-05	Ale	Dry	2.232 tsp	Primary

Mash

Name	Type	Amount	Temp	Target	Time
Conversion Step, 68C	Infusion	5.250 gal	170.000 F	155.000 F	60.000 min
Final Batch Sparge	Infusion	5.000 gal	185.000 F	170.000 F	15.000 min

Instructions
==========

0) Put 1 Campden Tablet overnight

1) Put 2.029 tsp pH 5.2 Stabilizer into mash.

2) Bring 5.250 gal water to 170.000 F, 5.000 gal water to 185.000 F for upcoming infusions.

3) Add 1.000 lb Munich Malt, 12.000 lb Simpsons - Maris Otter, 2.000 lb Caramel/Crystal Malt - 60L to the mash tun.

4) Add 5.250 gal water at 170.000 F to mash to bring it to 155.000 F. Hold for 60.000 min.

5) Add 5.000 gal water at 185.000 F to mash to bring it to 170.000 F. Hold for 15.000 min.

6) Bring the wort to a boil and hold for 60.000 min.

7) Put 1.000 oz Simcoe into boil for 60.000 min.

8) Put 1.000 oz Cascade into boil for 30.000 min.

9) Put 1.000 oz Centennial into boil for 15.000 min.

10) Put 1.000 oz Simcoe into boil for 7.000 min.

11) Put 0.000 tsp Whirlfloc into boil for 5.000 min.

12) Put 1.000 oz Cascade into boil for 1.000 min.

13) Stop boiling the wort.

14) You should have 5.938 gal wort post-boil.
You anticipate losing 2.000 cup to trub and chiller loss.
The final volume in the primary is 5.813 gal.

15) Cool wort, aerate and pitch Safale S-05 Ale yeast to the primary.

16) Let ferment until FG is 1.017.

17) Bottle and condition 3-4weeks.