

LOVE2BREW

AMERICAN PALE ALE (ALL-GRAIN – 2.5 GALLON)



American Pale Ales are refreshing, hoppy beers with a supporting malt backbone that makes them balanced and drinkable. Our American Pale Ale has a more distinct hop flavor and aroma profile than a Blonde Ale but lacks the bitterness and ABV associated with India Pale Ales. This brew pours a gold color with a foamy white head and showcases flavor and aromatic notes of a pleasing citrus blend from the Cascade and Galena hops that linger on your tongue just enough to be pleasing but not harsh. A noticeable malt background rounds out the flavor bringing this brew to a full circle of incredible taste and easy drinkability. American Pale Ales are approachable for both Craft Beer novices and enthusiasts alike making them a popular beer year round.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.055
- 5.8% ABV (Estimated)
- IBUs: 39.8
- SRM: 5.3
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 4 lb. 2-Row Brewers Malt
- 8 oz. Carapils
- 8 oz. Munich Malt
- 4 oz. Victory Malt

Hops

- 1/4 oz. Galena (Bittering)
- 1/2 oz. Cascade (Aroma)
- 1/2 oz. Galena (Aroma)
- 1/2 oz. Cascade (Aroma)
- 1/2 oz. Galena (Aroma)

Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs California Ale Yeast (WLP001)
- Wyeast American Ale Yeast (1056)

Other

- 2 oz. Priming Sugar

MASH INGREDIENTS:

- 4 lb. 2-Row Brewers Malt
- 8 oz. Carapils
- 8 oz. Munich Malt
- 4 oz. Victory Malt

MASH SCHEDULE:

- Saccharification Rest: 151°F for 60 minutes
- Mashout: 168°F for 10 minutes

HOP ADDITIONS

- 1/4 oz. Galena (60 Minutes)
- 1/2 oz. Cascade (10 Minutes)
- 1/2 oz. Galena (5 Minutes)
- 1/2 oz. Cascade (0 Mins)

- Hop Stand: Cool wort to ~170°F. Add 1/2 oz. Galena and let sit for 30 minutes before resuming cooling.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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