



Chico Suave Pale Ale — A smooth pale ale resembling the famous American classic from Chico, CA!

A smooth, delicious and easy-drinking American pale ale based on the famous American pale that comes in a green can! Chico Suave Pale Ale promises to please with a simple yet delicious malt bill that serves as the staging ground for the beautiful hops that drive this beer. Always a crowd pleaser!

BEER SPECS

Original Gravity:

1.047 —1.049 @ 65% efficiency

1.050 —1.052 @ 70% efficiency

1.054 —1.056 @ 75% efficiency

Final Gravity: 1.009—1.012**IBU:** 35-40**ABV%:** 4.6% - 6.2%**Yield:** 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate to high mash temperature is recommended to create a great pale that still has some malt character. We suggest a mash temperature of 153° - 155°F. The original recipe calls for a mash temperature of 155° F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

10 lbs. 2-Row Brewer's Malt

1 lb. Crystal 60L Malt

FERMENTABLES

90 Minute Boil

0.5 oz. Perle hops, added at the beginning of the 90 minute boil

1.0 oz. Cascade hops, added 45 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

2.0 oz. Cascade hops, added at the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP001 California Ale, or Safale S-05 Dry Yeast.

Brewer's Notes: This recipe is based off recipes found in a Sierra Nevada-themed issue of *Brew Your Own* from December 2012. The recipes in that issue call for a 90 minute boil, with a Perle hop addition at 90, and two cascade additions at 45 and flameout, respectively. I'm sure you could still make a very good beer doing a 60 minute boil and doing the 90 minute addition at 60 if you want to save thirty minutes on your brew day. (This is what is done in the extract version, for simplicity)

