



Gayle's Pale Ale — Our Brew It Yourself version of Dale's Pale Ale!

A quintessentially American pale ale! Gayle's Pale Ale is our clone version of Dale's Pale Ale (get it?), a well-balanced yet hoppy pale ale that has swept the country as a wonderful "go-to" beer. A rich malt base with an incredible blend of hops...what more could you want?

BEER SPECS

Original Gravity:

1.053 —1.055 @ 65% efficiency

1.057 —1.059 @ 70% efficiency

1.061 —1.063 @ 75% efficiency

Final Gravity: 1.010—1.013

IBU: 60 –65

ABV%: 5.3% - 7.0%

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 mash temperature is recommended to create a light, easy drinking pale that still has some malt backbone. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

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

RECIPE DETAILS

10.5 lbs. Maris Otter Malt

0.5 lb. Crystal 10 Malt

FERMENTABLES

1.25 oz. Northern Brewer hops, added at the beginning of the 60 minute boil

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

0.75 oz. Columbus hops, added 15 min from the end of the boil

1.5 oz. Centennial hops, added at the end of the boil

1.0 oz. Cascade hops, added as a dry hop.

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP001 California Ale, Imperial Organic Yeast A07 Flagship, or Safale S-05 Dry Yeast.

A starter or two standard packs of yeast are highly recommended.

Brewer's Notes: This recipe is based off a recipe that appeared in Zymurgy magazine. It calls for a single-infusion mash at 151F for 90 minutes, a primary fermentation at 70F, and conditioning in the secondary at 60F, dry-hopping for at least one week.

