



May all your fermentations be Great Fermentations!

## PDG Pale Ale – A pretty darn good pale ale!

The name says it all! What could be better than a highly drinkable American pale ale? The combination of Centennial, Simcoe, Warrior and Cascade hops blends well with the background of specialty malts. Cheers!

### BEER SPECS

#### Original Gravity:

1.044 —1.046 @ 65% efficiency

1.047 —1.049 @ 70% efficiency

1.051 —1.053 @ 75% efficiency

Final Gravity: 1.011—1.014

IBU: 40-45

ABV%: 3.9% - 5.5%

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 slightly more fermentable wort that will lead to an easy-drinking beer. 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 is recommended to improve clarity and reduce sedimentation.

### RECIPE DETAILS

- 8.50 lbs.** 2-Row Brewer's Malt
- 1.00 lb.** Munich malt, crushed
- 0.50 lb.** Crystal 20L malt, crushed
- 0.25 lb.** Aromatic malt, crushed

### FERMENTABLES

### 60 Minute Boil

- 0.50 oz.** Simcoe hops, added at the start of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.00 oz.** Cascade hops, added 15 min from the end of the boil
- 1.00 oz.** Centennial hops, added 1 min from the end of the boil
- 0.50 oz.** Simcoe hops, added 1 min from the end of the boil

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1332 Northwest Ale, Wyeast #1098 British Ale, or Nottingham dry yeast

