



May all your fermentations be Great Fermentations!

## Scot's Pale Ale – Cascade Cascade Cascade!

A classic American Pale Ale featuring generous additions of Cascade hops to highlight the wonderful citrusy grapefruit flavors these hops can lend to a beer.

### BEER SPECS

#### Original Gravity:

1.043 —1.045 @ 65% efficiency

1.047 —1.049 @ 70% efficiency

1.050 —1.052 @ 75% efficiency

**Final Gravity:** 1.011—1.014

**IBU:** 45-50

**ABV%:** 3.8% - 5.4%

**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 lower mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking, light pale ale. We suggest a mash temperature of 149° - 151°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

**9 lbs.** 2-Row Brewer's Malt

**0.50 lb.** Aromatic Malt

**0.50 lb.** Crystal 60L Malt

**0.50 lb.** Carapils Malt

### FERMENTABLES

**2.0 oz.** Cascade 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

**0.50 oz.** Cascade hops, added 10 min from the end of the boil

**1.00 oz.** Cascade hops, added at the end of the boil.

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Wyeast #1056 American Ale, Wyeast #1272 American Ale II, or Safale S-05 dry yeast

