

ENGLISH PALE ALE (All-Grain)

Official NORTHERN BREWER Instructional Document

English pale ales are generally maltier, sweeter, and less aggressively hopped than the American version. Our kit produces a slightly caramelly, copper-brown, medium-bodied ale with a flowery, fruity bouquet and subtle bitterness from English hops. The highly flocculent yeast in this recipe makes it possible to package the beer and drink it very fresh — try serving it on tap at a low level of carbonation.

OG 1.050 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9 lbs English Maris Otter Pale Malt
- 0.5 lbs English Medium Crystal

BOIL ADDITIONS & TIMES

- 2 oz UK Kent Goldings (60 min)
- 1 oz UK Kent Goldings (1 min)

YEAST

- If you chose dry yeast:
DANSTAR NOTTINGHAM ALE YEAST.
Optimum temperature: 57-70°F
- If you chose liquid yeast:
WYEAST 1945 NB NEOBRITANNIA.
Temperature Range: 66-74 F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

2 oz UK Kent Goldings (60 min)

1 oz UK Kent Goldings (1 min)

YEAST

If you chose dry yeast:

DANSTAR NOTTINGHAM ALE YEAST.

Optimum temperature: 57-70°F

If you chose liquid yeast:

WYEAST 1945 NB NEOBRITANNIA.

Temperature Range: 66-74 F.