

EXTRA PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

One of our most popular kits for well over a decade, this American-style pale ale is clean, dry, and very hoppy. American hops are the driving force of this beer, featuring the unmistakable citrus (some say grapefruit) aroma of Cascade up front as well as its smooth bittering at the finish. Pale caramel malt counterpoints the hopping with a sweet grain aroma and gives this appetizing ale its medium body and deep gold color.

OG 1.045 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 7.5 lbs Rahr 2-row Pale
- 1 lbs. Belgian Caramel Pils
- 0.5 lbs. Briess Caramel 20

BOIL ADDITIONS & TIMES

- 2 oz. Cascade (60 min)
- 1 oz. Cascade (1 min)

YEAST

- If you chose dry yeast:
SAFALE US-05.
Optimum temperature: 59-75°F.
- If you chose liquid yeast:
WYEAST #1056 AMERICAN ALE YEAST.
Optimum temperature: 60-72°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

2 oz. Cascade (60 min)

1 oz. Cascade (1 min)

YEAST

If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F.

If you chose liquid yeast:

WYEAST #1056 AMERICAN ALE YEAST.

Optimum temperature: 60-72°F.