

# YCH003 PALE ALE

TASTING NOTES: PASSION FRUIT • PAPAYA • PINE • TANGERINE



## SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.042	1.007	25	4.5%

## INGREDIENTS

GRAINS	AMOUNT
Pale 2-Row Malt.....	87%
Munich I .....	10%
Acidulated Malt .....	3%

YEAST & ADJUNCTS	AMOUNT
California Ale ...	10.5 million cells/mL
Whirlfloc .....	Variable
Yeast Nutrient .....	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Mosaic® Brand.....	T-90 Pellets .....	12.2%	15 Min .....	0.3 g/L
Simcoe® Brand.....	T-90 Pellets .....	13.3%	Flameout.....	2.0 g/L
Simcoe® Brand.....	T-90 Pellets .....	13.3%	Dry Hop.....	1.0 g/L
Mosaic® Brand.....	Cryo Hops® Pellets .....	22.0%	Dry Hop.....	2.0 g/L

## INSTRUCTIONS

- STEP 1** Perform a single infusion mash at 152°F/67°C for 60 min.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil. Add hops according to schedule.
- STEP 5** With 15 min left for the boil, add Whirlfloc and yeast nutrient .
- STEP 6** After 60 min, turn off the burner. Let the wort cool to about 204°F/96°C. Add the whirlpool hop additions.  
Note: All whirlpool additions are calculated based on a 15 minute whirlpool starting at 204°F/96°C.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 68°F/20°C, aerate with 10 ppm O<sub>2</sub>, and transfer into a sanitized fermenter.
- STEP 9** Pitch the yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** After final gravity has been reached, add Dry Hops for 2 days at 72°F/22°C.
- STEP 11** After 2-3 days and the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C.

