



# Episode 008 - Vnder Grene Wode Lyne



Added By: **futur3h4wk**  
 Method: **All Grain**  
 Style: **American Pale Ale**  
 Boil Time: **60 min**  
 Batch Size: **11 gallons** (*fermentor volume*)  
 Boil Size: **15 gallons**  
 Boil Gravity: **1.044** (*recipe based estimate*)  
 Efficiency: **71%** (*brew house*)  
 Source: **Steve Spears**

Original Gravity: **1.060**      Final Gravity: **1.014**      ABV (alternate): **6.24%**  
 IBU (tinseth): **40.86**      SRM (morey): **6.19**     

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
25 lb	American - Pale Ale	37	3.5	100%
<b>25 lb</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
1.5 oz	Liberty	Pellet	4	Boil	30 min	8.42
0.5 oz	Liberty	Pellet	4	Boil	20 min	2.21
1 oz	Simcoe	Pellet	12.7	Boil	15 min	11.51
2 oz	Centennial	Pellet	10	Aroma	10 min	13.25
1 oz	Columbus	Pellet	15	Aroma	5 min	5.46
2 oz	Amarillo	Pellet	8.6	Aroma	0 min	

## Hops Summary

Amount	Variety	Type	AA
2 oz	Amarillo	Pellet	8.6
2 oz	Centennial	Pellet	10
1 oz	Columbus	Pellet	15
2 oz	Liberty	Pellet	4
1 oz	Simcoe	Pellet	12.7

## Mash Guidelines

Amount	Description	Type	Temp	Time
9 gal		Infusion	152 F	60 min
9 gal		Fly Sparge	180 F	--
Starting Mash Thickness: 1.4 qt/lb				

## Other Ingredients

Amount	Name	Type	Use	Time
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2 tsp

irish moss

Other

Boil

15 min

### Yeast

Danstar - Nottingham Ale Yeast

**Attenuation (avg):** 77%      **Flocculation:** High

**Optimum Temp:** 57 - 70 °F      **Starter:** No

*This recipe is shared.*



**View Count: 2**

**Brew Count: 0**

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