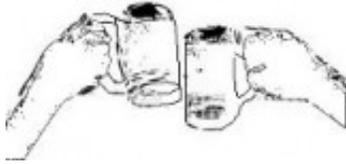




# Episode 009 - Edwort's Haus Pale Ale



Added By: **futur3h4wk**  
 Method: **BIAB**  
 Style: **American Pale Ale**  
 Boil Time: **60 min**  
 Batch Size: **5 gallons** *(fermentor volume)*  
 Boil Size: **7 gallons**  
 Boil Gravity: **1.039** *(recipe based estimate)*  
 Efficiency: **70%** *(brew house)*  
 Source: **Ed Wort**

Original Gravity: **1.054**      Final Gravity: **1.012**      ABV (alternate): **5.62%**

IBU (rager): **44.76**      SRM (daniels): **9.5**

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
8 lb	American - Pale 2-Row	37	1.8	76.2%
2 lb	German - Vienna	37	4	19%
0.5 lb	American - Caramel / Crystal 10L	35	10	4.8%
<b>10.5 lb</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
1 oz	Cascade	Pellet	7	Boil	60 min	32.32
0.5 oz	Cascade	Pellet	7	Boil	30 min	8.97
0.25 oz	Cascade	Pellet	7	Boil	15 min	2.16
0.25 oz	Cascade	Pellet	7	Boil	5 min	1.31

## Hops Summary

Amount	Variety	Type	AA
2 oz	Cascade	Pellet	7

## Mash Guidelines

Amount	Description	Type	Temp	Time
7 gal		Infusion	152 F	60 min

## Yeast

Danstar - Nottingham Ale Yeast

Attenuation (avg): 77%      Flocculation: High  
 Optimum Temp: 57 - 70 °F      Starter: No

This recipe is shared.



View Count: 1

Brew Count: 0

Last Updated: 2014-09-21 20:55 EDT