



Beachside

AMERICAN PALE ALE

Original Gravity: 1.051 Final Gravity: 1.012

ABV: 5.0%

Bitterness: 30 IBUs SRM: 5 (pale gold)

Looking for a light summer sipper that's not too bitter, but still has some hoppiness? Classic American hops, lemon peel and a nice sunny day... Beachside is your beer. This recipe is easy to brew and very forgiving, which makes it perfect for beginners. But don't let it's simplicity fool you, this recipe is full of summer flavor.

Grains & Extracts

Specialty Grains

.5# Crystal 20

steep specialty grains 20-30 mins @ 155°

Extract Brewing

3# Briess Golden DME Boil 60 mins

3.3# Briess Golden LME Boil 20 mins

All Grain Brewing

8# Rahr 2-Row Pale Malt

light body: mash at 148° for 75-90 min

water: add 1-2 teaspoons Gypsum

Hops

0.5 oz CTZ Boil 60 min

0.5 oz Cascade Boil 5 min

0.5 oz Cascade Boil 0 min

0.5 oz CTZ Dry Hop

1.0 oz Cascade Dry Hop

Yeast

Dry:

Safale US-05

Cellar Science Cali 001 (substitute)

Liquid:

Whitelabs WLP001 California

Misc

1 oz Lemon Peel Boil 15 min

5 oz Priming Sugar Bottling

Beachside Pale Ale ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

.5 # Crystal 20L

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

3 # Golden DME @ 60 min

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

.5 oz CTZ @ 60 mins, 3.3# Golden DME, .5 tsp Irish Moss @ 15 mins, 1 oz Lemon peel @ 15 mins, .5 oz Cascade @ 5 mins, .5 oz Cascade @ 0 mins

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

WLP001 California Ale or Safale us-05 dry yeast

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

5 oz priming sugar

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!