

TrueBrew™



PALE ALE

Ingredient Kit

OG: 1.040-1.042

Ready: 2-4 weeks

This is a true pub-style beer. This Pale Ale is malty with a medium body and a smooth mouthfeel, perfected by a touch of hop flavor and American hop aroma.

Brew Date : _____
Final Gravity : _____
Bottling Date : _____
Fermentation Temperature : _____
Notes: _____

INVENTORY

Specialty Grain Blend:

- 6 oz Crisp Crystal 60L (Step 2)
- Mesh steeping bag (Step 2)



Malts & Sugars:

- 1 x 3.3 lb can Light Liquid Malt Extract (Step 3)
- 2 x 1 lb bag Light Dry Malt Extract (Step 3)

Hops & Flavorings:

- 1 oz US Cascade Hop Pellets (Step 5)



Yeast:

- 11.5 g Fermentis SafAle US-05 Yeast (Step 9)



Other:

- 5 oz Priming Sugar (Step 12)
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before brew day, make sure you have the following:

- A homebrewing equipment kit for brewing 5 gallon batches - for sanitizing, fermenting, and bottling
- A brew pot of at least 3.5 gallons capacity – for boiling malt & hops with water
- Access to running water and a burner or stove – for Brew Day
- A quiet, dark spot to keep the fermentor – for Fermentation
- Approx. two cases of empty pry-off beer bottles - for Bottling Day

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BREW DAY

BREWING

1. Fill your brew pot with approximately 2.5 gallons of water, and begin heating it.



2. Pour the **Specialty Grain Blend** into the open end of the **mesh steeping bag**, then tie a knot in the open end. Steep the bag of specialty grain in the water as it heats, for approximately 15-20 minutes, then remove and discard the grain and bag.



3. Pour the **can of Light liquid malt extract** and both bags of **Light dry malt extract** into the warm water in the brew pot and stir until dissolved.

4. Bring the malt-water mixture to a boil, and set a timer for 15 minutes.



5. When 15 minutes is up, add **2 oz of US Cascade hops** to the brew pot and reset the timer for 45 minutes.

6. After 45 minutes is up, turn off the heat – the boil is now finished.

COOLING

7. Cool the malt-hop-water mixture (called “wort”) with a wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.

8. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

FERMENTATION



9. Carefully cut open the pack of **Fermentis SafAle US-05 yeast** and sprinkle over the surface of the wort, then seal the fermentor and move to a quiet, dark location that is approximately 70°F.

10. The yeast will convert malt sugars to alcohol and CO₂ gas – this will usually start within 24-48 hours of brew day and finish in about 7-10 days.

BOTTLING DAY

11. When fermentation is complete, sanitize your homebrew kit’s siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottle caps to cap them.



12. Prepare a priming solution by mixing **5 oz priming sugar** with 1 pint of boiling water.

13. Mix the priming solution with the fermented beer.

14. Fill the bottles with primed beer and cap.

15. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

16. Chill the bottles and enjoy your homemade hand-crafted Pale Ale!

