

Extract Recipe for a Pale Ale - Chris Jones, 23 Jan 2021

Ingredients

Dry West Coast Ale yeast
0.5 # 60 L crystal malt, crushed
5# dry light malt extract
1# dry wheat extract
4 oz Mosaic hop pellets (9-12 Alpha Acid Units per oz, or AAU/oz)

Steps

Hydrate the West Coast Ale yeast before you start brewing.

Start with 6.5 gallons of tap water in brew pot.

Add 0.5# 60 L crystal malt (in a muslin bag) to the brew pot; heat to 155 degrees F, turn off heat, and steep for 30 minutes; remove from pot, heat to a rolling boil.

Add 5# light dried malt extract and 1# dried wheat extract to brew pot; boil for 60 minutes.

Add 2 oz Mosaic pellets to the boil for 30 minutes.

Add 2 oz Mosaic pellets (9-12 Alpha Acid Units per oz, or AAU/oz); boil for 0 minutes (add at the end of the 60 minute boil).

Cool wort less than 80 degrees F. Oxygenate the wort. Pitch the yeast.

NOTE: Primary (vigorous) fermentation will take a week. Transfer to a secondary fermenter, and wait one week. If fermentation is finished, add $\frac{3}{4}$ cup of priming sugar to the fermenter, then bottle the beer. Wait three weeks, open and enjoy.