

The WIZARDS Recipe Library

Bucket Brigade American Pail Ale

Created by Don Levey on 05/16/2007

Brew Target Statistics							
Style	American Pale Ale	Efficiency	70.0 %	Pre-boil Volume	6.50 gallons US	OG	1.051
IBU	33.6	Mash Ratio	1.25 qt/lb	Post-boil Volume	5.50 gallons US	FG	1.010
SRM	8.2	Mash Time	60 min	Boil Time	60 min	Attenuation	80.000000000000044 %
ABV	5.4 %	Liquor Temp. Loss	3.0 F	Evaporation	1 gallons		

Fermentables						
Name	Quantity	Percent	Extract Potential	SRM	Method	
Victory Malt	0.25 lb	2.2 %	1.034/lb/gal	25	MashSteep	
Munich Light	0.25 lb	2.2 %	1.033/lb/gal	8	Mash	
American Two-Row	1 lb	8.9 %	1.037/lb/gal	1.8	MashSteep	
Marris Otter	8.75 lb	77.8 %	1.036/lb/gal	3	Mash	
American Crystal 20L	0.5 lb	4.4 %	1.035/lb/gal	20	MashSteep	
American Crystal 40L	0.5 lb	4.4 %	1.034/lb/gal	40	MashSteep	
Totals:	11.25 pounds	100%	1.051	8.2		

Mash Schedule						
Type	Start Temp	End Temp	Method	Ramp Minutes	Step Minutes	Instructions
alpha	154 F	151 F	infusion	0	60	Mash in with 3.5 gallons US of water at 170.2 F
sparge	170 F	170 F	fly	0	60	Sparge with 4.5 gallons US at 170.0F to collect 6.5 gallons US

Flavor Addition Schedule						
Name	Quantity	Form	Alpha	Stage	Time	
Amarillo	1 oz	Pellet	7.0	Boil	60	
Liberty	1 oz	Pellet	4.0	Boil	2	
Centennial	0.5 oz	Pellet	10.5	Boil	15	
Hop totals:	2.5 ounces	33.6				

Fermentation Schedule

Yeast Wyeast 1056 American/Chico Ale Yeast

Fermentation temperature

Produced by [Strangebrew Java](#) version 2.0.0.