

DREW'S BELGIAN BREW

Belgian Pale Ale

Type: Extract

Boil Size: 3.50 gal

Est Original Gravity: 1.056 SG

Boil Time: 60 min

Estimated Alcohol by Vol: 5.1 %

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

Brewer: WOODLAND HILLS BWC

Batch Size (fermenter): 5.00 gal

Est Final Gravity: 1.014 SG

Bitterness: 22.4 IBUs

Est Color: 10.4 SRM

INGREDIENTS

Fermentables

| Amt | Name | Type |
|--------------|---------------------------|-------------|
| 8.0 oz | Aromatic Malt | Grain |
| 8.0 oz | Belgian 8L | Grain |
| 8.0 oz | German Wheat Malt | Grain |
| 4.0 oz | Special B Malt | Grain |
| 7 lbs 4.0 oz | LME Pilsen Light (Briess) | Extract |

HOPS

Hops Used

| Amt | Name | Type | %/IBU |
|------------|---|-------------|--------------|
| 0.75 oz | Northern Brewer [7.70 %] - Boil 60.0 min | Hop | 16.6 IBUs |
| 0.75 oz | Styrian Goldings [4.40 %] - Boil 20.0 min | Hop | 5.8 IBUs |
| 1.00 oz | Northern Brewer [7.70 %] - Boil 0.0 min | Hop | 0.0 IBUs |

ADJUNCTS

Misc Ingredients

| Amt | Name | Type |
|------------|---|-------------|
| 1.0 tsp | Irish Moss (Boil 20.0 mins) | Fining |
| 0.75 Cup | Brewers Sugar (Priming) (Boil 0.0 mins) | Other |

YEAST

Yeasts Used

| Amt | Name | Type |
|------------|---------------------------------------|-------------|
| 1.0 pkg | Belgian Ale Yeast (Wyeast Labs #1214) | Yeast |

Notes

EXTRACT NOTE: 7.25 LBS. SYRUP = 6 LBS DRY MALT EXTRACT = 9.75 LBS GRAIN

STEEP GRAIN IN 2.5 QUARTS WATER AT 160* F. SPARGE WITH AN
ADDITIONAL 2.5 QUARTS AT 160* F.