

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.