

## HOMEBREW RECIPES

## Columbus Pale Ale

In 1988, May 7 was announced before Congress as National Homebrew Day. The American Homebrewers Association (AHA) created AHA Big Brew as an annual event to celebrate National Homebrew Day around the world. AHA Big Brew is held each year on the first Saturday in May.

The 2015 AHA Big Brew recipes come from three time AHA Ninkasi Award winner and current BJCP President, Gordon Strong! This year's beers are all medal-winning recipes from Gordon's upcoming book, *Modern Homebrew Recipes*, to be released in May 2015.

Pale Ale is one of the most popular styles in the world. This recipe for a Columbus Pale Ale is as versatile as it is delicious! The recipe is adaptable to many other hop varieties – feel free to substitute the Columbus hops with your favorite variety!

From *Modern Homebrew Recipes*: “[Columbus Pale Ale] represents the classic, old-school type of strong pale ale that was quite common in the early days of craft brewing. It uses a variety of character malts with a traditional hopping regime. It won a number of medals, along with a best-of-show at the Riverside Rumble competition in Ohio.”

Anyone, even homebrew shops, can host and register a Big Brew event, so invite your friends and family, gather around the brew kettle and join in the global celebration of the greatest hobby there is—homebrewing!



**Register an Event**      or      **Find an Event**

*View the Homebrew Recipes archive for past recipes posted to [HomebrewersAssociation.org](http://HomebrewersAssociation.org), as well as the Homebrewopedia for a wide selection of recipes, including past National Homebrew Competition winners.*

## Columbus Pale Ale | American Pale Ale

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## INGREDIENTS

**For 5 Gallons (18.93 L)**

8.5 lb (3.9 kg) Pale 2-Row Malt

8.0 oz (227 g) Munich malt

4.0 oz (113 g) Wheat malt

8.0 oz (227 g) CaraVienne® malt

4.0 oz (113 g) 20° L crystal malt

4.0 oz (113 g) Victory malt

8.0 oz (227 g) Orange blossom honey (added during the boil)

0.5 oz (14 g) Columbus whole hops, 13.9% a.a. (60 min)

0.5 oz (14 g) Columbus whole hops, 13.9% a.a. (15 min)

0.5 oz (14 g) Columbus whole hops, 13.9% a.a. (5 min)

1.0 oz (28 g) Columbus whole hops, 13.9% a.a. (0 minutes)

1.5 oz (43 g) Centennial whole hops, 10.9% a.a. (dry)

White Labs WLP051 California V Ale, Wyeast 1272 American Ale II, Safale US-05 Ale, or Danstar BRY-97

## SPECIFICATIONS

**Original Gravity:** 1.056

**Final Gravity:** 1.012

**ABV:** 5.8%

**IBU:** 43

**SRM:** 6

## DIRECTIONS

Mash grains at 152° F (67° C) for 60 minutes. Mash out at 168° F (76° C), with pre-boil wort volume of 6.5 g (25 L). Bring to a rolling boil for 75 minutes, add hops at specified intervals from end of boil. Chill wort to 68° F (20° C) and pitch yeast.

After 9 days, rack to secondary fermenter and dry hop.

Let rest another 9 days at 68° F (20° C).

Keg at 2.5 volumes of CO<sub>2</sub> or bottle condition with 4 oz (113 g) corn sugar.

## Extract Option

### Ingredients:

7.5 lb (3.4 kg) Light liquid malt extract

8.0 oz (227 g) CaraVienne® malt

4.0 oz (113 g) 20° L crystal malt

4.0 oz (113 g) Victory malt

8.0 oz (227 g) Orange blossom honey (added during the boil)

0.5 oz (14 g) Columbus whole hops, 13.9% a.a. (60 min)

0.5 oz (14 g) Columbus whole hops, 13.9% a.a. (15 min)

0.5 oz (14 g) Columbus whole hops, 13.9% a.a. (5 min)

1.0 oz (28 g) Columbus whole hops, 13.9% a.a. (0 minutes)

1.5 oz (43 g) Centennial whole hops, 10.9% a.a. (dry)

White Labs WLP001 California Ale, Wyeast 1056 American Ale, Safale US-05 Ale, or Danstar BRY-97

#### Directions:

Put 2 gallons (7.6 L) of water in the boil pot and heat to 160°F (71°C). While the water is heating, put the specialty grains (20° L crystal malt, CaraVienne® and Victory malt) into a grain bag and tie off the ends so the grains can't escape. Once the water has reached 150-170°F (65.6-76.7°C), immerse the grain bag in the water for 30 minutes. For more information on steeping specialty grains, visit the Intermediate section of Let's Brew on the AHA website. After 30 minutes, remove the grain bag and let it drip until it stops. Add malt extract to the water and stir until totally dissolved. Bring to a rolling boil for 60 minutes, add hops at specified intervals from end of boil. Strain wort into sanitized fermentation vessel with 2-3 gallons (7.6-11.4 L) of pre-boiled & chilled water for a total volume of 5 gallons (18.9 L). Pitch yeast when temperature reaches 68° F (20° C). Secure air lock or blow-off tube.

After 9 days, rack to secondary fermenter and dry hop.

Let rest another 9 days at 68° F (20° C).

Keg at 2.5 volumes of CO<sub>2</sub> or bottle condition with 4 oz (113 g) corn sugar.

#### Extract Specifications:

Original Gravity: 1.056

Final Gravity: 1.012

SRM: 8°

IBU: 36

ABV: 5.8%

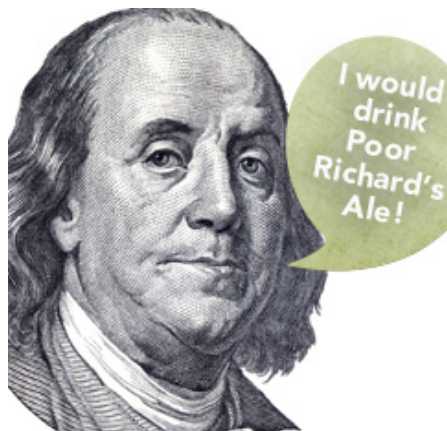
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What Would Ben Franklin Drink?

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