

Cincinnati Pale Ale

an Extract **American Pale Ale** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
3.3 lb	Liquid Malt Extract - Pale	Boil
2.5 lb	Dry Malt Extract - Amber	Boil

Hops

Amount	Hop	Time
0.5 oz	Nugget (US)	60 min
0.5 oz	Cascade (US)	30 min
0.5 oz	Cascade (US)	15 min

Yeasts

Name	Lab/Product
Dry English Ale Yeast	White Labs WLP007

Stats

Batch & Boil

Batch Size	Boil Time
5.0 gal	60 min

Properties

OG	FG	IBU
1.045	1.011	44
ABV	Color	Balance
4.5% ↓	6 SRM	Very Bitter

Notes

Thanks to John Palmer's "How to brew", p. 80