



Sprye

10-A American Pale Ale

Size: 5.0 gal

Efficiency: 90.0%

Attenuation: 86.0%

Original Gravity: 1.044

Terminal Gravity: 1.006

Color: 6.01

Alcohol: 4.97%

Bitterness: 38.0

Ingredients:

5.07 lb (71.4%) 2-Row Brewers Malt - added during mash
0.41 lb (5.7%) Rye Malt - added during mash
0.17 lb (2.4%) Barley Flakes - added during mash
1.16 lb (16.3%) Munich 10L Malt - added during mash
0.29 lb (4.1%) Melanoidin Malt - added during mash
0.4 oz (10.3%) Galena (13.1%) - added during boil, boiled 60 m
0.37 oz (9.6%) Centennial (9.2%) - added during boil, boiled 30 m
0.31 oz (8.1%) Chinook (10.6%) - added during boil, boiled 15 m
1.3 g Yeastex - added during boil, boiled 15 m
1.0 g Break Brite - added during boil, boiled 10 m
0.31 oz (8.0%) Centennial (9.2%) - added during boil, boiled 1.0 m
0.35 oz (9.0%) Chinook (10.6%) - added during boil, boiled 1.0 m
0.13 lb (54.9%) Simcoe (12.8%) - added dry to secondary fermenter

