



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%) SimcoeÆ (12.8%) - added dry to secondary fermenter

