

## #22: Fairbanks Pale Ale (Pale Ale)

Chris Swingley (25-Oct-2003)

A nice American Pale Ale.

### Recipe (for 5 gallons final volume)

- 9.5 pounds (76%) American 2-row
- 2.0 pounds (16%) American Munich
- 1.0 pound (8%) American Crystal 40L
- 0.75 ounces Chinook whole hops, 15.8% AA (60 minutes)
- 1.0 ounce Cascade pellet hops, 6.9% AA (15 minutes)
- 1.0 ounce Cascade pellet hops, 6.9% AA (1 minutes)
- 1.0 ounce Cascade pellet hops, 6.9% AA (dry hopped in secondary)

White Labs WLP001 California Ale, pitched at 72°F

Starter: 1 pint 1.030 canned wort, pitched at 75 F

### Water

- Pioneer Wells water

### Mash

- 12.5 quarts water @ 169°F, grist ratio of 1.0 quarts:pound @ 153°F (Held 85 minutes)

### Sparge

- 8.5 quarts water @ 210°F, drain
- 14 quarts water @ 168°F, drain

### Boil

- Boiled 7.0 gallons for 75 minutes to yield 5.5 gallons wort

### Fermentation

- Primary: glass, 8 days, 68°F
- Secondary: glass, 14 days, 65°F

### Packaging

- Bottled with 89 grams dextrose
- Conditioned for 4 weeks
- Ready to drink on 20-Dec-2003

### Properties

Starting Gravity: 1.055	Final Gravity: 1.009
Original Extract: 13.6°Plato	Apparent Extract: 2.3°Plato
Alcohol: 6.0% by volume	Alcohol: 4.8% by weight
Apparent Attenuation: 83.1%	Mash Efficiency: 68%
Bitterness: 35 IBU	Color: 9°SRM

### Tasting Notes

- Great Cascade hop flavor, strong grapefruit notes, nice copper color, excellent head. Not much hop aroma. Over-carbonated by the end. Bitterness and flavor lasted throughout the five months it lasted.