



BRIESS[®]

MALT & INGREDIENTS Co.

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Sunnydale Pale Ale

Recipe for 5bbl

Description: Caracystal[®] Wheat Malt adds a nice “softness” to the finish in this full flavored pale ale. Recipe developed by Doug Hindman, Elliott Bay Brewing Co., Burien, Wash., summer 2009.

Quantity	Ingredient
82%	Briess Pilsen Malt
9%	Briess Caracystal [®] Wheat Malt
9%	Briess Flaked Oats

Total boil time = 90 minutes

90 minutes:	Bravo (14.7% AA) pellets
10 minutes:	Bravo and Amarillo (8.66% AA) and Cascade (4.77% AA) pellets and HBC 369 leaf (experimental hop)

Dry hop fermenter:	Amarillo and Cascade Pellets
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Specs:

1. Mash at 150° F
2. Original Gravity: 12.0° Plato
3. Color: ~6.79 SRM
4. IBUS: 30