

# American Pale Ale (APA) - Simple Recipe Guide

## Overview

This recipe makes 5 gallons of American Pale Ale (APA), a golden amber beer with a refreshing hoppy flavor. It's great for beginner brewers and doesn't require fancy equipment.

## Ingredients

Grains (for brewing sugar and body):

- 9 lbs Pale Ale Malt
- 1 lb Crystal 40L (adds color and sweetness)
- 0.5 lb Victory Malt (adds a toasty flavor)

Hops (for bitterness, flavor, and aroma):

- 1 oz Chinook (bittering hops) - added at the start of the boil
- 1 oz Cascade (flavor hops) - added 15 minutes before the boil ends
- 1 oz Centennial (flavor & aroma hops) - added 5 minutes before the boil ends
- 1 oz Citra (dry hops) - added after fermentation for fresh hop aroma

Other:

- 1 packet of SafAle US-05 yeast
- About 5 gallons of clean water

## Basic Equipment Needed

- Large boiling pot (at least 5 gallons)
- Fermenter bucket with lid and airlock
- Thermometer
- Sanitizer
- Strainer or sieve
- Stirring spoon
- Bottles and bottle caps or keg system

## Step-by-Step Brewing Instructions

1. Heat about 3 gallons of water to 153°F (67°C).
2. Add crushed grains and steep for 60 minutes at this temperature.
3. Strain the grains out and bring the liquid (called wort) to a boil.
4. As soon as the boil starts, add 1 oz of Chinook hops (for bitterness).
5. Boil for 45 minutes, then add 1 oz of Cascade hops (for flavor).
6. At 55 minutes, add 1 oz of Centennial hops (for aroma).
7. After 60 minutes, turn off the heat and cool the wort quickly (using an ice bath or wort chiller).

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8. Pour the cooled wort into your sanitized fermenter and add water until the total volume is 5 gallons.
9. Sprinkle in the SafAle US-05 yeast and seal with the airlock.
10. Let it ferment in a cool, dark place for 10-14 days (ideal temp: 64-70°F / 18-21°C).
11. After fermentation, add 1 oz of Citra hops (dry hop) and leave it for 3-5 days.
12. Bottle or keg the beer, add priming sugar if bottling, and let it carbonate for 1-2 weeks.
13. Chill, pour, and enjoy your homemade APA!

## Helpful Tips

- Sanitize everything that touches your beer after the boil to avoid contamination.
- If you don't have a thermometer, aim for 'warm but not hot' for mashing.
- Use fresh hops for the best aroma.
- Keep track of your times with a timer or alarm.