

# ENGLISH PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

English pale ales are generally maltier, sweeter, and less aggressively hopped than the American version. Our kit produces a slightly caramelly, copper-brown, medium-bodied ale with a flowery, fruity bouquet and subtle bitterness from English hops. The highly flocculent yeast in this recipe makes it possible to package the beer and drink it very fresh — try serving it on tap at a low level of carbonation.

**O.G: 1.050 READY: 6 WEEKS**

Suggested fermentation schedule:

- 1-2 week primary; 2 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 9 lbs English Maris Otter Pale Malt
- 0.5 lbs English Medium Crystal

## BOIL ADDITIONS & TIMES

- 2 oz UK Kent Goldings (60 min)
- 1 oz UK Kent Goldings (1 min)

## YEAST

### - DRY YEAST (DEFAULT):

Danstar Nottingham Ale Yeast.  
Optimum temperature: 57-70°F

### - LIQUID YEAST OPTION:

Wyeast 1098 British Ale. Flocculation: Medium.  
Attenuation: 73-75%. Temperature Range: 64-72 F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

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1 oz UK Kent Goldings (1 min)

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