

# REGAL PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

The 2014 Big Brew Recipes are all gold medal winners from last years National Homebrew Competition. Heath and Eileen Hayes won category 10 in last year's National Homebrew Competition for their Regal Pale Ale, a beer that Heath was inspired to brew while stopping in the Naples Restaurant to order a Drifter Pale Ale from Widmer Brothers on a trip to Disney World several years ago.

**O.G: 1.056 READY: 6 WEEKS**

Suggested fermentation schedule:

- 2 weeks primary, 2 weeks secondary,  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 8.5 lb 2-row Pale Malt
- 10 oz Caramel 20
- 5 oz Caramel 80
- 5 oz Belgian Cara 20
- 7 oz Wheat malt

## BOIL ADDITIONS & TIMES

- 0.4 oz Nugget (60 min)
- 1 oz Cascade (5 min)
- 0.4 oz Nelson Sauvin (5 min)
- **DRY HOPS** – Add to secondary fermenter one to two weeks before bottling day
- 1 oz Cascade (dry hop)
- 1 oz Nelson Sauvin (dry hop)

## YEAST

- **DRY YEAST (DEFAULT):**  
Safale US-05 Ale Yeast.  
Optimum temp: 59°-75° F
- **LIQUID YEAST OPTIONS**  
Wyeast 1056 American Ale. Optimum temp: 60°-72° F  
White Labs WLP001 California Ale. Optimum temp: 68°-73° F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

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1 oz Cascade (5 min)

0.4 oz Nelson Sauvin (5 min)

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