

# American Light Ale

## A ProMash Recipe Report

### Recipe Specifics

Batch Size (Gal):	5.00	Wort Size (Gal):	5.00
Total Extract (Lbs):	5.75		
Anticipated OG:	1.039	Plato:	9.76
Anticipated SRM:	4.6		
Anticipated IBU:	25.1		
Wort Boil Time:	45	Minutes	

### Grain/Extract/ Sugar

%	Amount	Name	Origin	Potential	SRM
87.0	5.00 lbs.	Briess LME- Gold	America	1.035	4
8.7	0.50 lbs.	Crystal 10L	America	1.035	10
4.3	0.25 lbs.	Wheat Malt	America	1.038	2

Potential represented as SG per pound per gallon.

### Hops

Amount	Name	Form	Alpha	IBU	Boil Time
2.00 oz.	Saazer	Pellet	2.60	23.0	45 min
1.00 oz.	Saazer	Pellet	2.60	2.1	5 min

### Yeast

### Notes

Added to 1pt of water & 5 oz bottling sugar

-Chinese 5-Spice

-1 Full Sprig of Thai Basil

Safale US-05 yeast

Also added dry Champagne yeast 4 days into fermentation

Fermentation temp 71F from 8/10/09 to 10/5/09

cwyllie@misselhornmedia.com

<http://www.misselhornmedia.com/blog>

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