



Fremont Summer Ale Clone

Added By: Anonymous

Method: All Grain

Style: American Pale Ale

Boil Time: 60 min

Batch Size: 5.5 gallons *(fermentor volume)*

Boil Size: 7.5 gallons

Boil Gravity: 1.043 *(recipe based estimate)*

Efficiency: 75% *(brew house)*


Original Gravity: 1.058

Final Gravity: 1.016

ABV (standard): 5.48%

IBU (tinseth): 41.7

SRM (morey): 3.7



Fermentables

Amount	Fermentable	PPG	°L	Bill %
11.5 lb	American - Pale 2-Row	37	1.8	100%
11.5 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
1.5 oz	Amarillo	Leaf/Whole	7.1	Boil	60 min	35.77
2 oz	Amarillo	Leaf/Whole	7.1	Boil	3 min	5.93

Yeast

Fermentis / Safale - American Ale Yeast US-05					
Attenuation (avg):	72%	Flocculation:	Medium		
Optimum Temp:	59 - 75 °F	Starter:	No		
Fermentation Temp:	68 °F	Pitch Rate:	-		

This recipe is not shared.

Last Updated: 2014-05-18 00:44 UTC

Notes: Mashed at 152°F. Was short 1/2 Gal and used 120°F Tap water.

Pitched Yeast on 5/19/14

OG = 1.055

FG = 1.014

Tasting Notes: 5/29/14 - Tastes very similar right out of the fermenter.