



The Vineyard

wine and beer making supplies

Zythos Pale Ale

Recipe Type: All Grain
Yeast: US-05
Yeast Starter: n/a
Batch Size (Gallons): 5.5
Original Gravity: 1.059
Final Gravity: 1.015
IBU: 41.7
Boiling Time (Minutes): 60
Color: 8.7
Primary Fermentation (# of Days & Temp): 14
Secondary Fermentation (# of Days & Temp): 7
Tasting Notes: Tangerine/grapefruit citrus flavor with a bit of pine.

Ingredients:

Amt Name %/IBU
10.50 lb Pale Malt, Maris Otter (3.0 SRM) 89.4 %
0.50 lb Caramel/Crystal Malt - 20L (20.0 SRM) 4.3 %
0.50 lb Caramel/Crystal Malt - 60L (60.0 SRM) 4.3 %
0.25 lb Cara-Pils/Dextrine (2.0 SRM) 2.1 %
0.50 oz Columbus [14.00 %] - Boil 60. 25.2 IBUs
0.75 oz Zythos [10.90 %] - Boil 10.0 min 10.7 IBUs
0.75 oz Zythos [10.90 %] - Boil 5.0 min 5.9 IBUs
0.50 oz Zythos [10.90 %] - Dry Hop 7.0 days

Mash: 150.0 F @ 60 min

I used this brew to get familiar with the Zythos hop blend and it came out great. The Columbus hops give the perfect amount of bitterness paired with the citrusy/piney flavor of the Zythos hop blend. This is a good place to start if you're looking for a recipe to try with Zythos hops.

The Vineyard
turning beginners into
EXPERTS