

# Bee Cave Brewery Haus Pale Ale



Category: 6 - Light Hybrid Beer  
Subcategory: B - Blonde Ale

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Kettle Volume: 6.73 gal @ 212 °F (1.037)	Efficiency: 68%
Boil Duration: 1 h	Attenuation: 75.0%
Evaporation: 1.0 gal	
Water Volume Added: 0.0 gal	
Final Volume: 5.5 gal @ 68 °F (1.044)	

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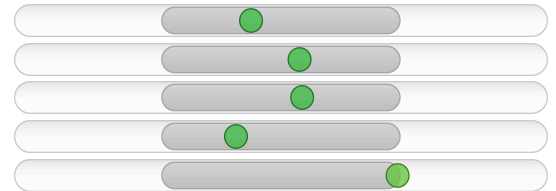
## Ingredients:

8 lb (76.2%) American 2-row - added during mash  
2 lb (19.0%) Vienna Malt; Briess - added during mash  
.5 lb (4.8%) Munich 10L Malt; Briess - added during mash  
1 oz (50.0%) Cascade (5.5%) - added during boil, boiled 60 m  
.5 oz (25.0%) Cascade (5.5%) - added during boil, boiled 30 m  
.25 oz (12.5%) Cascade (5.5%) - added during boil, boiled 15 m  
.25 oz (12.5%) Cascade (5.5%) - added during boil, boiled 5 m  
1.0 ea Fermentis US-05 Safale US-05

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## Style:

Recipe	Guideline
Original Gravity: 1.044	1.038 - 1.054
Terminal Gravity: 1.011	1.008 - 1.013
Color: 4.8 SRM	3.0 - 6.0
Alcohol: 4.29%	3.8% - 5.5%
Bitterness: 28.6	15.0 - 28.0



## Analysis:

Efficiency: 68%  
Kettle Gravity: 1.037  
Original Gravity: 1.044

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.4%	Alcohol: 12.09 g	83.43 kcal
Terminal Extract: 1.011	1.017	Carbs: 15.12 g	57.44 kcal
		Protein: 1.06 g	4.23 kcal
% Alcohol: 4.29% ABV	3.37% ABW		Total: 145.1 kcal