



AMERICAN HOMEBREWERS ASSOCIATION®

BIG BREW MAY 4 2024



RECIPE

Return of the Jedi Pale Ale

This recipe was designed by homebrewer Andrew Saunders and adapted by Big Brew 2024 sponsor Rahr Malting Co.

Return of the Jedi Pale Ale reflects Endor, the forest planet home to the furry and ferocious Ewoks. This pale ale recipe has more piney and earthy hop notes to reflect the forest setting of the final battle between the Rebel Alliance and the evil Empire. Trub, trub!



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Yield: 6 US gal (22.7 L)

ABV: 4.5%

IBU: 60-65

SRM: 5

OG: 1.042 (10.5°P)

Ingredients

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

Malts

- 5.5 lb. (2.5 kg) Rahr Pale Ale Malt
- 3.0 lb. (1.4 kg) Crisp Finest Maris Otter Ale Malt
- 0.75 lb. (0.34 kg) Rahr White Wheat Malt
- 0.5 lb. (0.23 kg) Rahr Dextrin Malt
- 0.5 lb. (0.23 kg) Simpsons Crystal Light Malt
- 0.25 lb. (0.11 kg) Weyermann® Munich Type 1

Hops

- 0.5 oz. (14 g) Citra hops, 12% a.a. (60 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (20 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (10 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (5 min)
- 3.0 oz. (85 g) Simcoe hops, 13% a.a. (dry hop)
- 3.0 oz. (85 g) Chinook hops, 13% a.a. (dry hop)

Yeast

- California Ale Yeast

Directions

Mash grains at 149°F (65°C) for 1 hour. Mash out at 167°F (75°C) for 10 minutes. Boil 60 minutes, adding hops as indicated. Chill beer and pitch yeast at 65°F (18°C) or at the temperature called for by your preferred yeast. Ferment at 65°F (18°C) for around 10 days. After primary fermentation, add the dry hop addition for 5-7 days. Package and enjoy.

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