

A Brew Guide Recipe

<http://www.thebrewguide.com>

Name: **Watermelon Pale Ale**

BJCP Style: 20A (Fruit Beer)/8A (Standard/Ordinary Bitter)

Batch Size: 5 gallons

Efficiency: 75%

Est. O.G.: 1.040

Boil time: 60 mins.

Estimated SRM: 7

Estimated IBUs: 30

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All-Grain Recipe:

Grain/sugar	Amt.
Pale Malt	6 pounds
Munich Malt	.5 pound
Crystal 40L	.5 pound

Partial Mash Recipe:

Grain/sugar	Amt.
Extra Light Dry Malt Extract	4.5 pounds
Munich Malt	.5 pound
Crystal 40L	.5 pound

Hop Schedule:

Hop Type	Amt.	Time in Boil
Cascade	1 ounce	60 minutes
Hallertauer	.5 ounce	5 minutes

Notes:

Add the flesh (no rind) of one large watermelon into the carboy during secondary fermentation.

Yeast: **WYeast 1007: German Ale**