

XPA - Extra Pale Ale



ALL-GRAIN METHOD (13102)

4.6kg JW Pilsner
0.6kg JW Munich Light



SPECIALTY MALTS

0.43kg BL Rolled Wheat
0.24kg WY Caramunich T1
0.16kg WY Carapils



VITAL BEER STATS

Batch Volume: 23 litres
Boil Volume: 28 litres

Mash time: 60 mins @ 67°C
Mash Out 15 Mins @ 75°C
Boil time: 90 mins

ABV : 6.2%

Wyeast 1056
WLP001
MG American Ale
US-05
BRY-97
MJ M44 West Coast



HOPS

15g	Magnum	@	60 (Bittering)
30g	Vic Secret	@	10 (Flavour)
30g	Vic Secret	@	Hop Stand (80°C for 20 mins)
60g	Galaxy	@	Dry Hop (2 days)
60g	Vic Secret	@	Dry Hop (2 days)



OTHER ADDITIONS

Whirlfloc tablet	@ 15 (Boil)
Yeast Nutrient	@ 15 (Boil)



SUGGESTED YEAST

Wyeast 1056 – American Ale
SafAle US-05
LalBrew BRY-97
Morgans American Ale Yeast
MJ M44 West Coast Ale



BREW DAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l
Mash: @67°C for 60 mins
Mash Out: @75c for 15 mins
Boil time: 90 mins
Fermentation: @18c for 5 days
D-Rest: @20c for 2 days
Cold Crash: @1.5c for 2 days
Estimated O.G. : 1.059
Estimated F.G. : 1.012
Estimated ABV : 6.2%
EBC : 13
IBUs : 50

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

**Downloadable from Brewfarther under
Vilification XPA**

Awards: George Copley

Perth Royal Beer Show

2015 2nd

2014 3rd

**Western Australian State Amateur Brewing
Competition**

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A pale, refreshing, and hoppy ale, yet with sufficient supporting malt to make the beer balanced and drinkable. The clean hop presence can reflect classic or modern American or New World hops.

Aroma: Moderate to strong hop aroma with a wide range of possible characteristics including citrus, floral, pine, resinous, tropical fruit, and stone fruit. Fruity esters vary from moderate to none.

Appearance: Pale golden to light amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavour: Moderate to high hop flavour. Low to moderate clean grainy-malt character supports the hop and may show small amounts of specialty malt character (bready, toasty, biscuity). Moderate to high hop bitterness with a medium to dry finish.

Mouthfeel: Medium-light to medium body. Moderate to high carbonation. Overall smooth finish without astringency and harshness.