

# BALTER XPA

**BJCP 2015: 18B**



## ALL-GRAIN METHOD (13520)

3.75kg JW Traditional Ale



## VITAL BEER STATS

**Batch Volume: 23 litres**

**Boil Volume: 28 litres**

**Mash time: 60 mins @ 65°C**

**Boil time: 60 mins**

**ABV : 5.0%**

**Wyeast 1056**  
**Bluestone San Diego**  
**MG American Ale**  
**SafAle US-05**  
**LalBrew BRY-97**  
**MJ M44 West Coast**



## SPECIALTY MALTS

0.8kg JW Vienna  
0.45kg BL Flaked Wheat  
0.1kg WY Acidulated Malt



## HOPS

30g	Amarillo	@	30	(Bittering hops)
15g	Amarillo	@	10	(Flavour hops)
30g	Amarillo	@	Hop stand, 80°C for 20 mins	(Aroma hops)
30g	Citra	@	Hop stand, 80°C for 20 mins	(Aroma hops)
15g	Centennial	@	Hop stand, 80°C for 20 mins	(Aroma hops)
30g	Amarillo	@	Dry hop for 4 days	(Aroma hops)
30g	Citra	@	Dry hop for 4 days	(Aroma hops)
15g	Centennial	@	Dry hop for 4 days	(Aroma hops)



## OTHER ADDITIONS

Whirlfloc @ 10 (Boil)



## SUGGESTED YEAST

Wyeast 1056 – American Ale  
Bluestone San Diego  
SafAle US-05  
LalBrew BRY-97  
Morgan's 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 temp: 65°C  
Mash time: 60 mins  
Boil time: 60 mins

Estimated O.G. : 1.049  
Estimated F.G. : 1.011  
Estimated ABV : 5.0%

SRM : 4.5  
IBUs : 32

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** This XPA's tropical and floral aromatics set off a fruity palette that will punch your taste buds in the pleasure zone. Tailored for those who enjoy a fully-hopped beer that is still easy to drink.

**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.