



BALTER XPA



ALL-GRAIN METHOD

- 3.75kg JW Traditional Ale



SPECIALTY MALTS

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



SUGGESTED YEAST

Liquid:

- Wyeast 1056 American Ale

Dry:

- SafAle US-05
- Lallemend BRY-97
- MG American Ale Yeast
- MJ M44 West Coast Ale



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|-----------------------|---|-----------------|------------------|
| ▪ 30g | Amarillo | @ | 30 min | (Bittering hops) |
| ▪ 15g | Amarillo | @ | 10 min | (Flavour hops) |
| ▪ 30g | Amarillo, Hop Stand | @ | 80°C for 20mins | (Flavour hops) |
| ▪ 30g | Citra, Hop Stand | @ | 80°C for 20mins | (Flavour hops) |
| ▪ 15g | Centennial, Hop Stand | @ | 80°C for 20mins | (Flavour hops) |
| ▪ 15g | Centennial | @ | Dry hop | (Aroma hops) |
| ▪ 30g | Citra | @ | Dry hop | (Aroma hops) |
| ▪ 30g | Amarillo | @ | Dry hop | (Aroma hops) |



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc @ 10 minutes (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au, All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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%

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.