



## COOPERS PALE ALE



### ALL-GRAIN METHOD (13030)

- 4kg CP Ale Malt



### SPECIALTY MALTS

- 0.1kg JW Wheat Malt
- 0.1kg WY Acidulated Malt
  
- 0.3kg Sugar, table  
(sucrose not included)



### SUGGESTED YEAST

#### Dry:

- SafLager S-33
  
- Coopers yeast (cultured from bottle)



### HOPS

Note: Times refer to 'time remaining in boil'

- 30g Pride of Ringwood @ 60 min (Bittering hops)



### OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)
- Yeast Nutrient @ 15 min (Boil)

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://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: 60 mins @68c

Mash Out : 10 mins @75c

Boil time: 60 mins

Fermentation 5 days @18c

D-Rest 2 days@ 20c

Cold crash 2 days @1.5c

Estimated O.G. : 1.044

Estimated F.G. : 1.010

Estimated ABV : 4.5%

EBC : 8

IBUs : 26

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** Mild in flavour with clean, yeasty bread character and perceivable fruity esters. Very drinkable and refreshing on a hot day.

**Aroma:** Fairly soft, clean aroma with a balanced mix of esters, hops, malt, and yeast – all moderate to low in intensity. The hops are earthy, herbaceous, or might show the characteristic iron-like Pride of Ringwood nose.

**Appearance:** Deep yellow to light amber in colour, often. Tall, frothy, persistent white head with tiny bubbles. Noticeable effervescence due to high carbonation. Not typically cloudy unless yeast roused during the pour.

**Flavour:** Medium to low rounded, grainy to bready malt flavour. Highly attenuated, giving a dry finish with lingering bitterness although the body gives an impression of fullness. Medium to medium-high hop flavour.

**Mouthfeel:** High to very high carbonation, giving mouth-filling bubbles and a crisp, spritzy carbonic bite. Medium to medium-full body, tending to the higher side if poured with yeast. Smooth but gassy.