



## 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



### SUGGESTED YEAST

#### Liquid:

- Wyeast 1056  
American Ale

#### Dry:

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



### HOPS

Note: Times refer to 'time remaining in boil'

- |       |            |   |           |                    |
|-------|------------|---|-----------|--------------------|
| ▪ 15g | Magnum     | @ | 60 min    | (Bittering)        |
| ▪ 30g | Vic Secret | @ | 10 min    | (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

Note times refer to  
'time remaining in boil'

- Whirlfloc Tablet @ 15 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: @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:

## 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.