



LOW – ALCOHOL AMERICAN PALE ALE



ALL-GRAIN METHOD (13480)

- 0.5kg JW Munich Light
- 0.5kg SM Maris Otter



SPECIALTY MALTS

- 0.3kg WY Carapils
- 0.2kg GF Toffee Malt
- 0.1kg BL Flaked Barley



SUGGESTED YEAST

Liquid:

- Wyeast 1056 American Ale

Dry:

- SafAle US-05
- Lallemend Verdant IPA
- MG American Ale
- MJ M44 West Coast



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|----------|---|---------------|------------------|
| ▪ 15g | Warrior | @ | 15 min | (Bittering hops) |
| ▪ 30g | Sabro | @ | 5 min | (Flavour hops) |
| ▪ 15g | Amarillo | @ | 5 min | (Flavour hops) |
| ▪ 30g | Sabro | @ | DH for 5 days | (Aroma hops) |
| ▪ 30g | Amarillo | @ | DH for 5 days | (Aroma hops) |



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (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: 80°C

Mash time: 30 mins

Boil time: 60 mins

Estimated O.G. : 1.015

Estimated F.G. : 1.008

Estimated ABV : 0.9%

SRM : 3

IBUs : 33

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.