



# STONE & WOOD PACIFIC ALE



## ALL-GRAIN METHOD (13095)

- 4kg BB Pale Malt



## SPECIALTY MALTS

- 0.55kg JW Wheat Malt
- 0.4kg BL Flaked Oats
- 0.15kg WY Acidulated Malt



## SUGGESTED YEAST

### Liquid:

- Wyeast 1056 American Ale

### Dry:

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



## HOPS

Note: Times refer to 'time remaining in boil'

- |       |        |   |           |                  |
|-------|--------|---|-----------|------------------|
| ▪ 15g | Galaxy | @ | 15 min    | (Bittering hops) |
| ▪ 45g | Galaxy | @ | Hop stand | (30 mins @ 80°C) |
| ▪ 30g | Galaxy | @ | Dry hop   | (3 days)         |



## 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](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 temp: 65°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.048

Estimated F.G. : 1.011

Estimated ABV : 5.0%

SRM : 3.2

IBUs : 27

## 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. Jam packed full of fresh tropical fruit aromas and flavours. The perfect summer session beer.

**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.