BRICK ROAD BREWING CO

BREWING INSTRUCTIONS

CRAFT RANGE

mosaic PALE ALE

Craft Beer Kit complete with
AMERICAN ALE YEAST & MOSAIC DRY HOP PELLETS 30g

ADDITIONAL FERMENTABLES REQUIRED

EQUIPMENT: YOU WILL NEED...

ESSENTIALS

- 30L fermenting vessel and lid with tap and airlock
- Large spoon
- Thermometer
- Detergent and sanitiser

OPTIONAL EXTRAS

- Hydrometer and jar
- Hop bag or hop ball
- 5 litre jug
- Heat pad, temperature controller, fridge

OTHER INGREDIENTS: OPTIONAL

Extra Hop Additions: To boost the tropical fruit aromas, add up to 200g of Australian or New Zealand hops like Galaxy, Nelson Sauvin or Motueka hops.

Alternate Yeast Options: US-05, Bry-97, WLP001 California Ale, 1056 American Ale or other clean, highly attentuating American ale yeasts.

Water Treatment
Ideally, remove any chlorine from your water.
Advanced brewers may wish to adjust water chemistry.

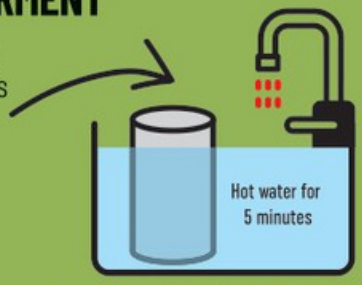
FERMENTABLES: YOU WILL NEED...

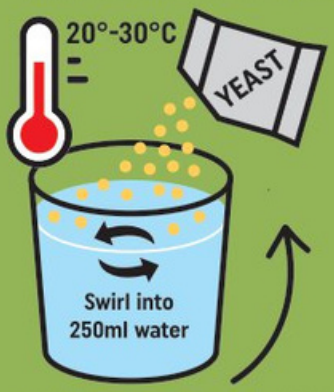
APPROXIMATE GRAVITY AND ABV

For a **PALE ALE** we recommend you add:		19L	21L	23L
1.5kg Brick Road Extra Light malt extract	OG	1.056	1.051	1.046
	ABV	5.8%	5.2%	4.8%
	FG	1.011	1.010	1.009
For a **LIGHTER PALE ALE** you can add:				
1kg Brick Road Extra Light Dry malt extract	OG	1.051	1.046	1.042
(OR 1kg dextrose)	ABV	5.3%	4.8%	4.3%
	FG	1.010	1.009	1.008
For an **XPA** (LIGHT COLOUR, 8 EBC) add:				
1kg dextrose	OG	1.052	1.047	1.043
	ABV	5.3%	4.8%	4.3%
	FG	1.010	1.009	1.009

STAGE 1: MIX AND FERMENT

a) Warm the cans. Sit cans in sink full of hot water for 5 minutes. This makes the extract easier to pour.



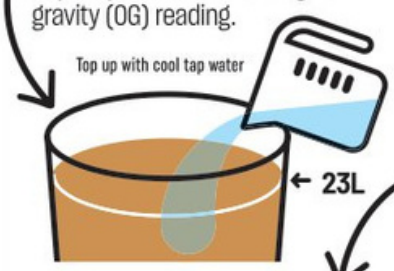


b) Rehydrate the yeast. Fill a clean glass with 250ml of water at 20-30°C. Open the yeast sachet and tip contents into the glass. Swirl around gently for 30 seconds.

c) Clean and sanitise. Thoroughly clean and sanitise 30L fermenter, bottles and all equipment that will be in contact with the wort.

d) Mix. Open the cans and pour the contents into the sterilised fermenter, or into the 5L jug. Add 2L of boiling water and mix until smooth. Pour from the jug into the fermenter.

e) Top up with water. Top up with cold tap water to 23L, stirring well. Add any other ingredients like Dry Malt Extract, sugar and steeped hops. Option to take an original gravity (OG) reading.

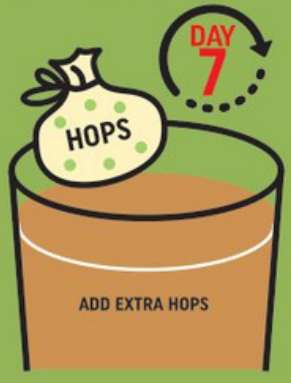


f) Add the yeast. Stir vigorously to oxegenate the wort. Before adding the yeast, wort should be no warmer than 25°C. Add the rehydrated yeast and stir gently into the wort. Ideally ferment at 18-22°C (16-24°C is okay). Lower temperatures will prolong fermentation, higher temperatures will be quicker, but may produce off-flavours.

STAGE 2: DRY HOP

On Day 5 of fermentation add the 30g Mosaic hop pellets, and up to 100g of extra hop additions as desired. Ideally, put the hop pellets into a hop bag or hop ball, suspend them in the wort (use unscented dental floss), and remove after 48 hours.

Option: On Day 7 of fermentation add up to 100g of extra hop additions as desired.



STAGE 3: BOTTLE OR KEG

After about 10 days, the airlock should stop bubbling. Wait 3 more days to complete fermentation. Option to check gravity - if gravity remains constant for 3 days, fermentation is complete.

If in doubt, leave for a few more days.

Carbonate keg, or bottle condition at 16-24°C for 14-28 days.

Once fermentation is complete, bottle or keg your beer. If bottling, use about 1 tsp sugar or two carbonation drops per 750ml bottle. Bottle condition for 3-4 weeks at room temperature. Sample your beer, and leave for longer if it still tastes like green apples (acetaldehyde). Pour gently as sediment will settle at the bottom. Once your beer is tasting good, chill the remaining bottles. They will be good for 3-4 months, if they last that long!

For more brewing information and recipes, visit **www.brickroadbrewing.com**

Tips: You will brew excellent beer following the basic instructions if you focus on three things: **sanitation, temperature control and allowing time for fermentation and conditioning.** We recommend you start with the simple recipe and once mastered move on to more complex recipes.