

FRESH PRESSED

Indian Pale Ale



GRAIN WEIGHT

- 5kg Pale Malt
- 900g Munich Malt
- 340g Simpsons Heritage Crystal

YEAST

- London Ale

HOPS

- 84g Citra Hops
- 14g Chinook
- 56g Mosaic

PREPARATION

Fill the boiler with 19ℓ of water and input a temperature of 67° C.

MASHING

When the water reaches 67° C, slowly add the pack of grain, stirring gently as you do to avoid dry clumps. Set the mash up as per the Grainfather instructions. Mash for 60 minutes at 67° C.

While Mashing, make sure the element variation switch is on mash.

MASING OUT

After 60 minutes, input a temperature of 75° C for the mash out and switch the element variation switch to Normal. Continue to recirculate the wort at 75° C for 10 Minutes.

SPARGE

Sparge with 14ℓ of water. This water has to be at 75° C.

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BOIL

Boiling time: 60 minutes.

- 14g Chinook Boil 60min
- 28g Citra Boil Last 15min
- 28g Mosaic Boil Last 15min
- 28g Citra added at 0min
- 28g Citra Dry Hop added on day 5 of fermentation
- 28g Mosaic Dry hop added on day 5 of fermentation

All the hops to stand for 10 minutes before cooling.

OTHER

- 5g Irish Moss - Last 15 mins of boil

FERMENTATION

The fermentation schedule for this recipe is as follows:
After the cooled wort has been transferred into the fermenter, place the fermenter into a fridge or cool spot to achieve average temperature of 20° C, hold it at this temperature for the duration of fermentation.

BOTTLING

Bottle or Keg as normal and allow to mature for 10 days for premium quality beer.

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