



ALL GRAIN

SOUTH AFRICAN PALE ALE

SPECS

IBU: 31.26 | SG: 1,048 | FG: 1.007 | ABV: 5,4%

GRAIN WEIGHT

- 5kg BEST Pale Malt
- 350g BEST Caramel Pils Malt
- 250g BEST Acidulated Malt

YEAST

- 20g Craft Ale Yeast

EXTRAS

- 5g Irish Moss

HOPS

- 20g Southern Promise Hop Pellets
- 100g Southern Aroma Hop Pellets

PREPARATION

Fill the boiler with 19.02ℓ of water and input a temperature of 65° C.

MASHING

When the water reaches 65° C, slowly add the pack of grain, stirring gently as you do to avoid dry clumps. Mash for 60 minutes at 65° C.

MASHING OUT

After 60 minutes of mashing, mash out at 75° C for 10 minutes.

SPARGE

Sparge with 13.58ℓ of clean water at 75° C.

BOIL

Boiling time: 60 minutes.

- 20g Southern Promise Hop Pellets - Last 40 mins of boil
- 50g Southern Aroma Hop Pellets - Last 5 mins of boil
- 50g Southern Aroma Hop Pellets - End of boil

All the hops to stand for 10 minutes before cooling.

OTHER

- 5g Irish Moss - Last 15 minutes of boil.

COOLING & PITCHING

Once the boil is complete, turn off the heat and give the wort a good stir (**DO NOT AERATE**) and allow to stand for 10 minutes. Chill the wort to approximately 20° C. Then pitch the yeast.

FERMENTATION

Ferment your beer at approximately 18° C for 10-14 days. After your gravity reading is stable for 2 consecutive days, cold crash at 2° C for 3 days. Bottle or keg as normal.

PLEASE NOTE

Mash and Sparge water have been calculated using an All-in-One Brewing System and may need to be adjusted according to your brewing equipment and process.