



English Pale Ale

Quantity of malt in kit	5.5kg (12 lbs)
Water to Grist Ratio	2.6 – 3.1 L/kg (1.25 – 1.5 quarts/pound)
Mash Temperature	65.5°C (150°F)
Mash Time	60-90 minutes
Boil Time	60 minutes
Hop schedule	60, 10, 5, 0, Dry hop
OG (post boil)	1.050
Color (SRM)	9
IBU's	52
Volume to fermenter	23L
Fermentation Temperature	15°C - 20°C (59°F - 68°F)
FG (post fermentation)	1.011
ABV	5.1%

The values in the above table are recommendations and estimations. These values are subject to change depending on the system and process being used by the brewer.

Brewing Instructions:

- 1) Mash all the malts in the kit until starch conversion is complete.
- 2) Sparge with enough water to achieve your pre-boil volume so that you end with enough volume post boil to get 23L into your fermenter.
- 3) Add the hops to boiling wort at the times indicated on the packets and boil for 60 minutes.
- 4) Cool your wort and rack 23L to your fermenter.
- 5) If you are using dried yeast, I highly recommend following the manufacturers instructions for rehydrating the yeast first.
- 6) Ferment until most activity has subsided and add the dry hops.
- 7) Rack once fermentation has completed and bottle/keg and enjoy!