

# Brewing Steps: NZ Pale Ale

## American Pale Ale

**Type:** All Grain

**Date:** 25/10/2011

**Batch Size (fermenter):** 23.00 l

**Brewer:** Pommy

**Boil Size:** 30.40 l

**Asst Brewer:**

**Boil Time:** 60 min

**Equipment:** Weezledog Home Breweries

**Final Bottling Volume:** 23.00 l

**Brewhouse Efficiency:** 70.00

**Fermentation:** Ale, Two Stage

**Taste Rating(out of 50):** 35.0

**Taste Notes:** Nice beer built off the Little Creatures clone which took out AGWB BOY. Nice malt but the hop may be a little lacking, shame I didnt have the time to dry hop the beer as it would have benefitted. Kohatu seems to be a bit bland, not the punchbowl flavours I was looking for, needed the Riwaka which I had intended but Mike was all out for the year. Not a bad beer with nice appearance although a little chill haze with moderate lacing but overall an uneventful beer and just didnt have the hops we should have gone for. Little Creatures with less favourable NZ hops would be a good comparison. Improved as it warms but the lack of aroma really holds the beer back. Good gateway beer. As it warms it improves, bottom half of the pint would probably score more like 40 as the hops come out, the carbonation drops and the dry finish from the gypsum appears, subtle but well crafted.

### Prepare for Brewing

Clean and Prepare Brewing Equipment

Total Water Needed: 36.86 l

#### Water Prep

Amt	Name	Type	#	%/IBU
0.25 tsp	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	1	-

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU
4.50 kg	Pilsner (2 Row) NZ (2.0 SRM)	Grain	2	82.6 %
0.30 kg	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	5.5 %
0.30 kg	White Wheat Malt (2.4 SRM)	Grain	4	5.5 %
0.20 kg	Munich Malt (9.0 SRM)	Grain	5	3.7 %
0.15 kg	Crystal (Medium) (70.0 SRM)	Grain	6	2.8 %
75.00 g	NZ Cascade [7.50 %] - Mash 60.0 min	Hop	7	12.5 IBUs

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.00 l of water at 77.2 C	67.0 C	60 min
Mash Out	Add 8.00 l of water at 95.6 C	75.6 C	10 min

Drain mash tun, Batch sparge with 1 steps (13.86l) of 75.6 C water

### Boil Wort

Add water to achieve boil volume of 30.40 l

Estimated pre-boil gravity is 1.040 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU
30.00 g	Kohatu [6.80 %] - Boil 15.0 min	Hop	8	11.2 IBUs
30.00 g	Motueka [6.90 %] - Boil 15.0 min	Hop	9	11.4 IBUs
1.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	10	-
40.00 g	Kohatu [6.80 %] - Boil 0.0 min	Hop	11	0.0 IBUs
40.00 g	Motueka [6.90 %] - Boil 0.0 min	Hop	12	0.0 IBUs

Estimated Post Boil Vol: 26.00 l and Est Post Boil Gravity: 1.048 SG

## Cool and Prepare Fermentation

Cool wort to fermentation temperature

Transfer wort to fermenter

Add water to achieve final volume of 23.00 l

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Windsor Yeast (Lallemand #-) [23.66 ml]	Yeast	13	-

Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.048 SG)

Measure Actual Batch Volume \_\_\_\_\_ (Target: 23.00 l)

### Fermentation

25/10/2011 - Primary Fermentation (13.00 days at 20.0 C ending at 20.0 C)

7/11/2011 - Secondary Fermentation (7.00 days at 4.0 C ending at 4.0 C)

Dry Hop and Prepare for Bottling/Kegging

Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.011 SG)

Date Bottled/Kegged: 14/11/2011 - Carbonation: Bottle with 135.29 g Corn Sugar

Age beer for 30.00 days at 18.0 C

14/12/2011 - Drink and enjoy!

### Notes

Created with [BeerSmith](#)