

Brewing Steps: Little Creatures Pale Ale

American Pale Ale

Type: All Grain

Date: 3/07/2011

Batch Size (fermenter): 23.00 l

Brewer: Pommy

Boil Size: 32.33 l

Asst Brewer:

Boil Time: 90 min

Equipment: Weezledog Home Breweries

Final Bottling Volume: 23.00 l

Brewhouse Efficiency: 75.00

Fermentation: My Aging Profile

Taste Rating(out of 50): 0.0

Taste Notes: Won the beer of the year competition with AGBW, pretty close to a clone, water may have been slightly off (little too much gypsum?). 13/10 great hop flavour, light aroma. Great quaffer. A good solid APA, didn't diminish with age like my previous pale ales. Cascade aroma and flavour. Sprizzy mouthfeel but ok body. Malty hint which blends well with the hops. Nice balance slightly on the dry bitter side. Good drop.

Prepare for Brewing

Clean and Prepare Brewing Equipment

Total Water Needed: 38.79 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	White Wheat Malt (2.4 SRM)	Grain	4	5.5 %
0.30 kg	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	5.5 %
0.20 kg	Munich Malt (9.0 SRM)	Grain	5	3.7 %
0.15 kg	Crystal Malt (Medium) (70.0 SRM)	Grain	6	2.8 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.00 l of water at 76.8 C	67.0 C	60 min
Mash Out	Add 8.00 l of water at 95.4 C	75.6 C	10 min

Drain mash tun, Batch sparge with 1 steps (15.79l) of 75.6 C water

First Wort Hops

Amt	Name	Type	#	%/IBU
15.00 g	Cascade [7.50 %] - First Wort 90.0 min	Hop	7	14.1 IBUs

Boil Wort

Add water to achieve boil volume of 32.33 l

Estimated pre-boil gravity is 1.042 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
20.00 g	Cascade [7.50 %] - Boil 30.0 min	Hop	8	12.3 IBUs
1.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	9	-
40.00 g	Cascade [7.50 %] - Boil 10.0 min	Hop	10	11.6 IBUs
70.00 g	Cascade [7.50 %] - Boil 0.0 min	Hop	11	0.0 IBUs

Estimated Post Boil Vol: 26.52 l and Est Post Boil Gravity: 1.053 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	American Ale (Fermentis #S-05) [50.00 ml]	Yeast	12	-

Measure Actual Original Gravity _____ (Target: 1.053 SG)

Measure Actual Batch Volume _____ (Target: 23.00 l)

Fermentation

3/07/2011 - Primary Fermentation (28.00 days at 18.0 C ending at 18.0 C)

Dry Hop and Prepare for Bottling/Kegging

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
20.00 g	Cascade [7.50 %] - Dry Hop 5.0 Days	Hop	13	0.0 IBUs

Measure Final Gravity: _____ (Estimate: 1.012 SG)

Date Bottled/Kegged: 31/07/2011 - Carbonation: Bottle with 132.81 g Corn Sugar

Age beer for 28.00 days at 11.1 C

28/08/2011 - Drink and enjoy!

Notes

mashed @67C :(so will carb slightly on low side. 85g. Whirlpooled for 10mins before chilling. Added 1L water to fermenter to adjust OG to 1.053. was 1.055. Pitched onto full yeast cake from NZ Dark for fast ferment.

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