

YAKIMA VALLEY JUICY – HAZY PALE ALE

PALE AMERICAN ALE – AMERICAN PALE ALE

OVERVIEW

A juicy and light bodied pale ale bursting with pineapple flavours!

BATCH STATISTICS

MASH WATER:	18.5 LITRES
SPARGE WATER:	13.18 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.049
FINAL GRAVITY:	1.013
ASSUMED EFFICIENCY:	72%
ABV:	4.73%
BITTERNESS:	19.7 IBU
COLOUR:	4.1 EBC

FERMENTABLES

JOE WHITE MALTINGS – PILSNER, MALT CRAFT EXPORT – 4 KG
BRIESS – OATS, FLAKED – 0.6 KG
JOE WHITE MALTINGS – CARAMALT – 0.2 KG
WEYERMANN – CARAPILS/CARAFOAM – 0.2 KG

MASH PROFILE

SACC REST	67°C FOR 60 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – WHIRLFLOC – 1 ITEMS – 5 MINS
AROMA – BRU-1 – 50g – 20 MINS @ 75°C
AROMA – EL DORADO – 50g – 20 MINS @ 75°C
AROMA – CRYO CITRA – 30g – 20 MINS @ 75°C
DRY HOP – CRYO CITRA – 70g – ON DAY 7
DRY HOP – BRU-1 – 50g – ON DAY 7
DRY HOP – EL DORADO – 50g – ON DAY 7

YEAST

BLUESTONE YEAST CO. BSY-A011 – NEW ENGLAND (BLUESTONE) (1 PKG)
ATTENUATION: 74%
FERMENTATION TEMP RANGE: 18°C – 23°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

18°C FOR 1 days
20°C FOR 5 days
23°C FOR 2 days
12°C FOR 1 days
1°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 6.85 G
MASH – EPSOM SALT (MgSO4) – 1.71 G
MASH – GYPSUM (CaSO4) – 1.71 G
MASH – PHOSPHORIC ACID – 1.5 ML
SPARGE – PHOSPHORIC ACID – 1 ML

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

A LIGHT BODIED AND FRESH PALE ALE WITH A CRISP FINISH AND A BURST OF LIGHT TROPICAL HOPS AND STONE FRUIT NOTES. PREDOMINANT PINEAPPLE, MANGO AND GUAVA. ADD THE DRY HOP ADDITION AT 10°C DURING THE SOFT CRASH IF KEGGING. IF YOU ARE BOTTLING ADD THE DRY HOPS JUST BEFORE FERMENTATION ENDS TO MINIMISE OXYGEN INGRESS. FEEL FREE TO SUBSTITUTE THE CITRA FOR CRYO CITRA IF YOU'D LIKE MORE OF A HOP PUNCH IN THE FINAL BEER.