



RECIPE DETAILS

True To Style – All Grain Recipe Kits - Summer Hazy Pale - Amarillo & BRU-1

This recipe showcases some beautiful American hops with both BRU-1 and Amarillo being present. The expression of style is furthered due to the yeast option chosen, WHC Saturated delivers delicate peach notes on the nose but where it really shines is the haze generated. Soft, thick and stable.... Everything you would want from a hazy, juicy summer pale ale!

Ingredients Included

Crisp Malt – Torrified Wheat - 400g

Crisp Malt – Extra Pale Malt - 3700g

TMM – Oat Flakes - 600g

Hallertauer Magnum BarthHaas® Pure Hop Pellets 10g

Bru-1 T90 Pellets 50g

Amarillo BarthHaas® Pure Hop Pellets 100g

WHC Dried Yeast – Saturated – 11g Packet 1 pack

ProMix 1 Sachet

Dextrose Priming Sugar - 200g

Method

Beer Style (main): Hazy Pale

Beer Style (sub): Juicy or Hazy Pale

Batch Size: 23L

Original Gravity: 1.046

Final Gravity: 1.010

ABV %: 4.7

IBU: 28

Estimated Mash efficiency: 80

Liquor Volumes (Estimated)

Mash - 17L

Sparge - 15.5L

Total - 32.5L

THE MASH

Temperature °C (Step 1): 68

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL

Boil time (mins): 60

Hop / kettle additions and timing:

Magnum 10 g @ 60min

ProMix: 1 sachet @15mins

Whirlpool / hop Stand:

Cool wort to 80c then add the following for 30 mins contact time:

Bru-1 - 25g

Amarillo - 50g

Yeast - WHC – Saturated: – 1 Packet

Fermentation temperature/steps: 18c – 10 days primary fermentation with final 2 days at 21c for a Diac rest

Secondary additions:

Dry hop with 25g Bru-1 and 50g Amarillo. After 2 days re check gravity to make sure hop creep has not restarted fermentation.

Dextrose Priming Sugar:

Please refer to our online calculator -