



RECIPE DETAILS

True To Style – All Grain Recipe Kits - Summer Hazy Pale - Strata & Nelson Sauvín

Everything you would want from a hazy, juicy summer pale ale! Strata will bring all the heavy notes in this beer with classic dank notes and pine but some citrus and some strawberry. Coupled with more delicate top notes of tropical fruit and white grape from the Nelson Sauvín, we find this beer to have a full on expression of the style.

Ingredients Included

Crisp Malt – Torrified Wheat - 400g

Crisp Malt – Extra Pale Malt - 3700g

TMM – Oat Flakes - 600g

Hallertauer Magnum – BarthHaas® Pure Hop Pellet - 10g

Nelson Sauvín T90 Pellets - 50g

Strata T90 Hop Pellets - 100g

WHC Dried Yeast – Saturated – 11g Packet (1 pack)

ProMix 1 Sachet

Dextrose Priming Sugar - 200g

Method

Beer Style (main): Hazy American Pale Ale

Beer Style (sub): Juicy or Hazy Pale Ale

Batch Size: 23

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 10g @ 60 min

ProMix:1 sachet @15mins

Whirlpool / hop stand

Cool wort to 80c then add the following:

Strata 50g

Nelson Sauvín 25g

Whirlpool for 15mins then allow to stand for a further 15mins for hops to settle. Begin transfer after the full 30mins have expired, your total contact time with the hops in the kettle should be around 45-50min.

Yeast - WHC – Saturated: – 1 Packet

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

Secondary additions:

Dry hop with 25g Nelson Sauvín and 50g Strata. After 2 days re check gravity to make sure hop creep has not restarted fermentation.

Dextrose Priming Sugar:

Please refer to our online calculator -

www.themaltmiller.co.uk/priming-sugar-calculator



