

## RECIPE DETAILS



### True To Style – All Grain Recipe Kits - West Coast Pale with Centennial

This recipe is all about showcasing the team favourite hop, Centennial. With its classic west coast profile, Centennial brings top notes of lemon in the aroma but then packs in dank pine and resin to balance itself out. It's the perfect hop for a single hop pale or IPA and we had to include it into this range.

#### Ingredients Included

**Simpsons Malt – Golden Promise®™ - 4500g**  
**Crisp Malt – Munich Malt - 500g**  
**Centennial BarthHaas™ Pure Hop Pellet 100g**

**WHC Dried Yeast – LAX – 11g Packet 1 pack**

**ProMix - 1 pack**  
**Finings - BrauSol - 1 pack**  
**Dextrose Priming Sugar - 200g**

#### Method

Beer Style (main): American Pale Ale  
Beer Style (sub): American Style Pale Ale  
Batch Size: 23  
Original Gravity: 1.048  
Final Gravity: 1.012  
ABV %: 4.8  
IBU: 35  
Estimated Mash efficiency: 80

#### Liquor Volumes (Estimated)

*Mash - 17L*  
*Sparge - 15L*  
*Total - 32L*

#### 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:

Centennial – 20g @ 60min  
**ProMix: 1 sachet @ 15min**  
Centennial – 20g @ 10min

#### Whirlpool / Hop stand:

Centennial – 30g @ 80c @ 15min

**Yeast:** WHC LAX – 1 Packet

**Fermentation temperature/steps:** 19c – 7-14 days  
primary fermentation

#### Secondary additions:

30g Centennial – Dry Hop – Post Fermentation for 2 days. After this period recheck gravity to make sure hop creep has not restarted fermentation.

**BrauSol:** Add into the fermenter 2 days before packaging

#### Dextrose Priming Sugar:

Please refer to our online calculator -  
[www.themaltmiller.co.uk/priming-sugar-calculator](http://www.themaltmiller.co.uk/priming-sugar-calculator)