

RECIPE DETAILS



All Grain Recipe Kits - Brew Day In a Box - Sunburst Pale - English Pale Ale 23L All-Grain Recipe Kit

A bright and refreshing take on the British Summer Pale Ale. Ultra crisp – Golden – Lightly Floral, showcasing vibrant UK-grown Cascade hops with notes of citrus zest, gentle floral tones and subtle spice. Crafted with low-colour Maris Otter for a clean, delicate malt backbone and a soft, biscuity finish. Perfectly balanced for easy summer drinking, letting the lively hop character shine through every sip.

Ingredients Included

Extra Pale Maris Otter - 5kg

UK Cascade Hop Pellets - 100g

WHC Dried Yeast - Bond - 11g Packet x1

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): English Pale Ale

Beer Style (sub): English Pale Ale

Batch Size: 23

Original Gravity: 1.048

Final Gravity: 1.011

ABV %: 5

IBU: 30

Estimated Mash efficiency: 78

Liquor Volumes (Estimated):

Mash - 17L

Sparge - 15L

Total - 32L

THE MASH:

Temperature °C (Step 1): 67

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:

UK Cascade Pellets - 30g @ 60min

UK Cascade Pellets - 20g @ 20min

ProMix @ 10 min

Hop Stand / Whirlpool at 80c

UK Cascade - 50g - 30mins

Fermentation temperature/steps: 20c 5 days ,
increase to 22c until fermentation is complete.

Reduce to 4c for 2 days cold crash before
packaging.

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



