

RECIPE DETAILS



All Grain Recipe Kits - Brew Day In a Box - PACIFIC PASSION

Think Pacific forests, cool coastal air, and the bright snap of grapefruit and pine. This session pale ale is built on a clean Pale Ale malt base with a touch of Vienna and wheat, creating a light bready backbone and smooth body that keeps the beer crisp, refreshing and highly drinkable. Into this, we've layered the classic American hop pairing of Chinook and Columbus. Chinook brings bold pine and grapefruit peel, while Columbus adds a subtle resinous depth that gives the beer its unmistakable West Coast character. The hops are showcased through a two-stage whirlpool, first at 85°C to build flavour and gentle bitterness, then again at a cooler 72-75°C to capture delicate aromatic oils that would otherwise be lost. The result? A pale ale that opens with fresh citrus and pine aromatics, followed by a lean malt backbone and a bright, balanced bitterness that carries through the finish. Fermented with a clean American ale yeast, the beer stays crisp and focused, letting the hop character shine. Simple to brew and built for the pint glass, this is a modern session pale with classic West Coast attitude and just enough depth to keep you coming back for another.

Ingredients Included

Extra Pale Malt - 4000g

Vienna Malt - 400g

Wheat Malt - 200g

Columbus T90 Hop Pellets 48g

Chinook T90 Hop Pellets 100g

WHC Dried Yeast - LAX- 11g Packet x 1

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): American Ales

Beer Style (sub): American Pale Ale

Batch Size: 23

Original Gravity: 1.044

Final Gravity: 1.010

ABV %: 4.5

IBU: 35

Estimated Mash efficiency: 80

Liquor Volumes (Estimated):

Mash - 15.92L

Sparge - 15.76L

Total - 31.68L

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:

Columbus T90 Hop Pellets 8g @ 60min

Chinook T90 Hop Pellets 10g @ 15min

ProMix @ 10 min

Whirlpool 1 - Chill to 85c add hops and whirlpool for 15mins

Columbus T90 Hop Pellets 15g @ 85c

Chinook T90 Hop Pellets 20g @ 85c

Whirlpool 2 - Chill to 72c add hops and whirlpool for 15mins

Columbus T90 Hop Pellets 10g @ 72c

Chinook T90 Hop Pellets 30g @ 72c

Fermentation temperature/steps: 20c 7-10 days

primary fermentation. Once fermentation is

complete add the rest of your hops as a dry hop

charge and hold for 48 hours. Then cold crash to 4c

for up to 72 hours 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



