



PALE ALES, SESSION BEERS



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BREW # \_\_\_\_\_

DATE BREWED \_\_\_\_\_

DATE PACKAGED \_\_\_\_\_

# AUSSIE SESSION ALE

## ALL GRAIN RECIPE KIT - 23L Batch



4.4% ABV - 38 IBU (BR 0.9#)

Aussie Ella and Galaxy hops are the star of this easy drinking ale that features toasty malts and a tropical fresh hop aroma.

### INGREDIENTS

- Pale Malt - 4kg
- Aurora Malt - 200g
- Voodoo Malt - 200g
- Dextrin Malt - 150g
- Acidulated Malt - 100g

*\*\* Default Kit ingredients; other yeast options available. Whirlfloc and Nutrient sold separately.*

### HOPS

- Ella - 50g
- Galaxy - 100g

### YEAST\*\*

- M36 Liberty Bell 10g

### EXTRAS

- Whirlfloc Tablet, Nutrient

### HOPS

### MALT

### WATER PROFILE

#### LIGHT AND HOPPY

Ca<sup>2</sup> 75, Cl 50, SO<sub>4</sub><sup>2</sup> 135  
Target Mash pH: 5.2

### WATER ADDITIONS (RO Water)

Calcium Sulphate: 6.7g  
Magnesium Sulphate: 1.5g  
Calcium Chloride: 3.1g

### WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 6.7g  
Potassium Metabisulphite: 1/4 teaspoon

## BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	32L	
MASH WATER	16L	
SPARGE WATER	16L	
MASH TEMP	65°C	RECORDED
MASH TIME	60m	NUMBERS
^BOIL VOLUME	28L	_____
BOIL TIME	60m	_____
^PRE-BOIL GRAVITY	1.038	_____
ORIGINAL GRAVITY	1.042	_____
MASH EFFICIENCY	73%	_____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

\* Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

## BOIL ADDITIONS (60min boil)



60 min	15g ELLA	
5 min	15g ELLA,	
	whirlfloc Tablet, 1 tsp Yeast Nutrient	
0 min	Turn off heat,	
	allow to cool to 80°C	
80°C HOPSTAND	30g GALAXY	
	(15min)	
CHILL to 18°C	TRANSFER TO FERMENTER	
FERMENT	18°C	
DRY HOP	Day 4 with 50g GALAXY	



**BREWER'S NOTES** eg. check SG, Final Gravity, ABV...