

Adventurer's Series

BILLY CART Mid Pale RYE PALE ALE - 23L Batch

3.4% ABV - 24 IBU (BR 0.7#)

BILLY CART Mid Pale is a little speedster bursting with aromas of passionfruit and sweet fruit, underlined by subtle diesel notes. Tropical flavours race through with a touch of spice and a rounded maltiness, finishing with gentle bitterness. A perfectly balanced ride from start to finish.

TRY
THE
BEER
BREW
THE
BEER



INGREDIENTS

Pale Malt - 2.84kg
 Dextrin Malt - 570g
 Rye Malt - 280g
 Black Forest Rye - 100g
 Acidulated Malt - 120g

YEAST*

SafAle US-05 11.5g

HOPS

Warrior - 50g
 Riwaka - 50g
 Superdelic - 50g
 CRYO Simcoe - 50g

OPTIONAL EXTRAS*

Whirlfloc Tablet
 Yeast Nutrient
 Zinc Booster

* Default kit yeast, extras sold separately.

BREWER'S NOTES

- Start ferment at 17°C for 3 days then free rise to 19°C
- Use DIACETYL STOPPER to prevent hop creep. Add at dry hop
- Dry Hop when almost at terminal gravity (typically day 4)
- If possible start spunding after dry hop
- Test for diacetyl using the hot water bath method: pull a sample and heat to 60°C for 60 mins, then chill down and smell for caramel/butter/cream/honey
- If beer passes the VDK (Diacetyl) test, condition at 5°C for 5 days, then crash to 2°C
- Add SPINDASOL finings if too hazy, or you're in a rush for clarity

Recipe Contributor:

GAVIN CROFT
HEAD BREWER



HOPS
MALT



WATER PROFILE
NEIPA

Ca² 50, Cl 65, SO₄²⁻ 55
Target Mash pH: 5.2

WATER ADDITIONS (RO Water)

Calcium Sulphate: 2g
 Magnesium Sulphate: 1.6g
 Calcium Chloride: 4.1g

WATER ADDITIONS (Brisbane Tap)

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

BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	32L	
MASH WATER	14L	
SPARGE WATER	18L	
MASH TEMP	71°C	RECORDED
MASH TIME	45m	NUMBERS
^BOIL VOLUME	29L	_____
BOIL TIME	60m	_____
^PRE-BOIL GRAVITY	1.034	_____
ORIGINAL GRAVITY	1.038	_____
MASH EFFICIENCY	80%	_____

^ 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)

FIRST WORT HOP	13g WARRIOR	
	(Add after sparge)	
	5 min	
	0 min	
80°C HOPSTAND	50g RIWAKA for 15 min	
CHILL to 16°C	TRANSFER TO FERMENTER	
FERMENT	17°C for 3 days	
	If using, add Zinc when pitching yeast	
RAISE TEMP	19°C	
DRY HOP (Day 4)	50g each CRYO SIMCOE and SUPERDELIC	
VDK TEST	Test for Diacetyl	
COLD CONDITION	5°C for 5 days	
CRASH TO 2°C	Hold until bright and ready to keg	



BREWER'S NOTES

eg. check SG, Final Gravity, ABV...

