



PACIFIC ALE

ALL GRAIN RECIPE KIT - 23L Batch



4.6% ABV - 22 IBU (BR 0.5#)

An easy drinking and refreshing hazy ale with a punchy notes of passionfruit and citrus.

INGREDIENTS

- Pale Malt - 3kg
- Wheat Malt - 1kg
- Flaked Wheat - 480g
- Acidulated Malt - 120g

HOPS

- Galaxy - 150g

YEAST**

- SafAle US-05 11.5g

EXTRAS

- Rice Hulls, Whirlfloc Tablet, Nutrient

RECIPE NOTES

- Stir rice hulls in with the grain.

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

HOPS

MALT

WATER PROFILE

BALANCED
Ca² 50, Cl 60, SO₄²⁻ 70
Target Mash pH: 5.2

WATER ADDITIONS (RO Water)

Calcium Sulphate: 2.4g
Magnesium Sulphate: 2.2g
Calcium Chloride: 3.8g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 2.4g
Potassium Metabisulphite: 1/4 teaspoon

BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	32L	
MASH WATER	16L	
SPARGE WATER	16L	
MASH TEMP	68°C	RECORDED
MASH TIME	45m	NUMBERS
^BOIL VOLUME	28L	_____
BOIL TIME	60m	_____
^PRE-BOIL GRAVITY	1.039	_____
ORIGINAL GRAVITY	1.044	_____
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 5g GALAXY



5 min Whirlfloc Tablet, 1 tsp Yeast Nutrient

0 min Turn off heat, allow to cool to 90°C

90°C HOPSTAND 35g GALAXY

(15 min)

CHILL to 18°C TRANSFER TO FERMENTER

FERMENT 18°C

DRY HOP Day 4 with 80g GALAXY



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