



# Beechworth Pale Ale Recipe Instructions

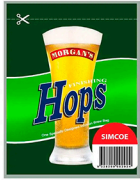
This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19806

This recipe kit is our take on the ever popular Bridge Road Brewers Beechworth Pale Ale. If you like the commercial Beechworth Pale Ale offering then this kit will produce a pale ale in the same style and will be sure to please. This beer is almost devoid of bittering hops from an early boil and is packed with floral / aroma hops from both the US and NZ. This recipe is another great introduction to experimenting with hops and wet malts for the beginner or intermediate brewer who wants to take their tin kit brewing to the next level.

## Ingredients:



Dextrose  
Brewing Sugar  
200g



Morgans  
Finishing Hops  
Simcoe



Morgans  
Finishing Hops  
Galaxy



Morgans  
Finishing Hops  
Motueka



Safale  
US-05  
Yeast



Mangrove Jack's  
Finishing Hops  
Amarillo



Coopers  
Liquid Malt  
Extract  
Light



Black Rock  
Pale Ale

**Other Ingredients:** 200g of Dextrose if kegging with no secondary fermentation (not supplied)

## Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  Discard Beer Kit tin yeast and sit beer tin along with the Malt Tin in hot water for 10 minutes
-  Boil 1.8L of water in kettle
-  Steep 12g of Simcoe Hops and 12g of Galaxy Hops in 300ml of boiled water for 10 minutes
-  Add 1.5L of boiled water to fermenter and re-boil 0.5L water in the kettle
-  Add Beer Kit and Malt Tin along with 200g Dextrose to fermenter and stir to thoroughly dissolve
-  Add the contents of the two 1.5kg Malt Extract Tins and the 250g Dried Light Malt Extract and 200g Dextrose to fermenter and stir to thoroughly dissolve
-  Add the steeped 12g Simcoe Hops and 12g Galaxy Hops along with Steeped water to the fermenter
-  Add cold water to fermenter to 22.5 ltrs and test temperature – make sure it is between 18-24 degrees before pitching yeast
-  Take initial hydrometer reading
-  Pitch 11.5g Safale US-05 American Ale Yeast and stir gently
-  Ferment between 18 and 22 degrees (optimal)
-  On day 2 of fermentation add the 15g Amarillo Finishing Hops and the 12g Motueka Finishing Hops to fermenter and gently stir in with sterilized paddle (dry hop). Leave them in the fermenter until bottling.
-  When fermentation is finished check with hydrometer and bottle as per normal.

N.B. If kegging, add 200g of Dextrose at step 7

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