



Fat Yak Pale Ale Recipe

Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19810

This recipe is another Matilda Bay favourite of Aussie Brewmakers – the Fat Yak clone, or as we like to call it the '1/2 Yak' as it is not quite as 'hoppy' as the commercial variant. This recipe is a great introduction to experimenting with hops and grains for the beginner or 'tin kit' brewer.

Ingredients:



Dextrose
Brewing Sugar
200g



Brewing Supplement
Head and Body
1 kg



Morgans
Finishing Hops
Cascade



Mangrove Jacks
Nelson Sauvignon



Morgans
Premium
Ale Yeast



Crystal Grain
Cracked
150g



Coopers
Australian
Pale Ale

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

Method:

-  Clean / sterilize all equipment including fermenter, paddle, mug and jug (used for steeping)
-  Discard beer kit tin yeast and sit tin in hot water for 10 minutes to loosen contents
-  Boil 1,25 L of water in kettle
-  Steep Nelson Sauvignon Finishing Hops teabag in 250ml mug of boiled water for 10 minutes
-  Steep Cracked Grain in 1L jug of boiled water for 15 minutes
-  Re-boil 2ltrs water in kettle
-  Add 1.5L of boiled water to fermenter with Head & Body (add slowly to prevent clumping) and Dextrose and stir vigorously to dissolve
-  Add Coopers Australian Pale Ale tin contents to fermenter and stir to dissolve
-  Pour 250ml of boiled water into beer tin and stir to dissolve remaining contents, then add to fermenter
-  Strain steeped crystal grain liquid into fermenter and rinse grain with 250ml boiled water (do not add grain to fermenter)
-  Add Nelson Sauvignon Finishing Hops teabag and steeped water to fermenter
-  Add cold water to fermenter to 22.5L and test temperature – make sure it is between 18-24 degrees before pitching yeast
-  Take initial hydrometer reading and then pitch Premium Ale Yeast and stir gently
-  On day 2 or 3 of ferment add Cascade Finishing Hops teabag to fermenter and gently stir in with sterilized paddle (dry hop)
-  When fermentation is finished check with hydrometer and bottle as per normal.

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