## WSS/RIVER STATE OF THE WIND AKERS

## 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 Sauvin



Morgans Premium Ale Yeast



Crystal Grain Cracked 150a



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 Sauvin Finishing Hops teabag in 250ml mug of boiled water for **10 minutes** 



Steep Cracked Grain in 1L jug of boiled water for 15 minutes





6 Re-boil 2ltrs water in kettle

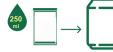






Add Coopers Australian Pale Ale tin contents to fermenter and stir to dissolve





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 Sauvin 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