



# Little Creatures Bright Ale Clone Recipe Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19803

This recipe is an Aussie Brewmakers 'take' on the Little Creatures Bright Ale. This English style pale ale has a subtle maltiness balanced with woody and floral hop overtones. It has minimal bittering and is a great choice as a session beer. If you like the Little Creatures commercial offering then this kit will produce a bright ale in the same style and will be sure to please. This recipe is another great introduction to experimenting with hops, wet malts and steeping grains for the beginner or 'tin kit' brewer.

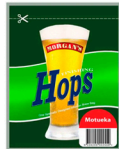
## Ingredients:



Light Dried Malt Extract  
250g



Mangrove Jack's  
M44 US West Coast Yeast



Morgans  
Finishing Hops  
Motueka

2x

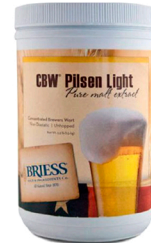


Morgans  
Finishing Hops  
Cascade

2x



Munich Grain  
Cracked  
150g






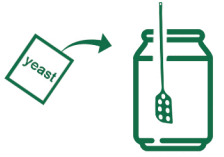
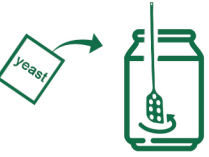
Briess CBW  
Pilsen Light  
LME



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 Black Rock Pale Ale Beer Kit tin yeast and sit beer tin along with the Briess CBW Pilsen Light LME container in hot water for 10 minutes
-  Boil 1.25L of water in kettle
-  Steep 150g Cracked Munich Grain in 1L water for 20 minutes
-  Steep 1 x 12g of Cascade and 1 x 12g of Motueka Finishing Hops in 250ml of boiled water for 10 minutes
-  Boil 2L of water in kettle
-  Add 1.5L of boiled water to fermenter
-  Add the Briess CBW Pilsen Light LME along with 250g Light Dried Malt Extract to fermenter and stir to thoroughly dissolve
-  Add contents of Black Rock Pale Ale tin to fermenter and stir thoroughly to dissolve
-  Pour 250ml of boiled water into each of the Briess CBW Pilsen Light LME container and the Black Rock Pale Ale tin. Stir to dissolve remaining contents in both, then add to fermenter
-  Strain 150g of steeped Munich Grain into fermenter (do not add grain to fermenter) and rinse with water
-  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
-  Add steeped 12g Cascade and 12g Motueka Finishing Hops bags and steeped water to fermenter
-  Pitch 10g M44 US West Coast Yeast and stir gently
-  After primary fermentation activity has ceased (check with hydrometer) add both of the remaining 1 x 12g Cascade and 1 x 12g Motueka Finishing Hops bags to the fermenter and gently stir in with sterilized paddle (dry hop). Leave these hops in the fermenter for 72 hours
-  After 72 hours bottle as per normal. If you cannot bottle after 72 hours, remove all of the Cascade and Motueka Finishing Hops bags and bottle within 3 days. Bottle conditioning of 4 weeks is recommended for full flavour to develop

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N.B. If kegging, add 200g of Dextrose at step 8