



Little Creatures Pale Ale Recipe

Instructions

Ingredients:



Mangrove Jack's
M36 Liberty
Bell Ale Yeast



Chinook
Pelleted Hops
100g



Cascade
Pelleted Hops
100g



Cracked
Crystal Grain
150g



Coopers
Australian
Pale Ale



Briess CBW
Sparkling Amber
Liquid Malt

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

Method:

-  **1** Clean / sterilize all equipment including fermenter, paddle, mug and jug (used for steeping)
-  **2** Place $\frac{1}{2}$ the contents of the Briess CBW Sparkling Amber Liquid Malt into a saucepan with 2L of water and bring to the boil (stirring to dissolve the liquid malt). Set the other $\frac{1}{2}$ of the liquid malt aside for later
-  **3** Once boiling lower heat to simmering and add 15g of Cascade Pelleted Hops and simmer for **15 minutes**.
-  **4** After 15 minutes turn off the heat and add the remaining 20g of Cascade Pelleted Hops and 30g of Chinook Pelleted Hops and stir. Then leave to steep for **30 minutes** (off the heat).
-  **5** Discard the Coopers Pale Ale Beer Kit yeast and sit the tin along with the $\frac{1}{2}$ Briess Liquid Malt tin in hot water for **15 minutes** to loosen contents
-  **6** Boil 1L of water in a kettle and then steep the 150g Cracked Crystal Grain in the boiling water (in a jug or bowl) for **20 minutes** – stirring occasionally
-  **7** Boil 0.5L of water in the kettle
-  **8** Strain the malt and hop saucepan into the fermenter – do not add hop pellets
-  **9** Add the contents of the Coopers Australian Pale Ale Beer Kit and the $\frac{1}{2}$ Liquid Malt tin to the fermenter and rinse the tins with the 0.5L of boiled water into the fermenter.
-  **10** Strain the steeped grain liquid into fermenter (do not add grain to fermenter) and rinse with 0.5L cold water
-  **11** Add cold water to fermenter to 23 ltrs and test temperature – make sure it is between **18-23 degrees** before pitching yeast
-  **12** Take initial hydrometer reading
-  **13** Pitch 10g M36 Liberty Bell Ale Yeast and stir gently
-  **14** When fermentation is finished check with hydrometer and bottle as per normal. Bottle conditioning of **4 weeks** is recommended for full flavor to develop

N.B. If kegging, add 200g of Dextrose at step 9