



Stone and Wood Pacific Ale Recipe Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19807

This recipe is our take on the ever-popular Stone & Wood Pacific Pale Ale. This Pale Ale has minimal bittering with a big hit from the late addition of the Galaxy Hops for aroma and flavour. This recipe is in the style of the Stone & Wood Pacific Ale and might not be an exact clone, but if you like the commercial offering then you will be sure to love this brew. This recipe is another great introduction to experimenting with hops, wet malts and steeping grains for the beginner or intermediate brewer who wants to take their tin kit brewing to the next level.

Ingredients:



Light Dried Malt Extract 500g



Dextrose Brewing Sugar 200g



Mangrove Jacks M36 Liberty Bell Ale Yeast



Galaxy Pelleted Hops



Carapils Grain Cracked 150g



Coopers Liquid Malt Light



Morgans Master Malt Wheat

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)
-  Put the two 1.5kg Malt Extract Tins in hot water for 15 minutes
-  Boil 1.0L of water in a saucepan on the stove. Once boiled turn heat off
-  Steep 150g Cracked Carapils Grain, 25g loose Galaxy Pelleted Hops in the saucepan for 20 minutes
-  Boil 2.0L of water in kettle
-  Add 1.5L of boiled water to fermenter
-  Add the contents of the two 1.5kg Malt Extract Tins and the 250g Dextrose to fermenter and stir to thoroughly dissolve
-  Pour 250ml of boiled water into each of the Malt Extract Tins and stir to dissolve remaining contents, then add to fermenter
-  Strain the steeped Carapils Grain, and 25g Galaxy Hops into fermenter (do not add grain or hops to fermenter) and rinse with 500mls cold water
-  Add cold water to fermenter to 22.5 ltrs and test temperature make sure it is between 18-23 degrees before pitching yeast
-  Take initial hydrometer reading
-  Pitch 10g M36 Liberty Bell Ale Yeast and stir gently
-  After primary fermentation activity has ceased (check with hydrometer) add the 2 x 30g Galaxy Hops Teabags to the fermenter and gently stir in with sterilized paddle (dry hop). Leave these hops in the fermenter for 48 hours
-  After 48 hours bottle as per normal. If you cannot bottle after 48 hours, remove the 2 x 30g Galaxy Hops Teabags and bottle within 3 days. Bottle conditioning of 4 weeks is recommended for full flavor to develop

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

The unauthorised reproduction or distribution of this recipe instruction is not permitted without the express consent of Aussie Brewmakers