



High Country Special Pale Ale Recipe Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19830

This recipe is an Aussie Brewmakers original. It is a 'take' on an Australian Pale Ale with some fruity hops overlays. We call it our High Country Special Pale Ale as the first batch was tasted high up amongst the snow gums on Mt Stirling overlooking the Mansfield district below. We think it is a top brew – and the recipe is another great introduction to experimenting with hops and wet malts for the beginner or 'tin kit' brewer.

Ingredients:



Dextrose
Brewing Sugar
200g



Mangrove Jacks
Amarillo
Finishing Hops



Morgans Premium
Lager Yeast



Morgans
Finishing Hops
Cascade








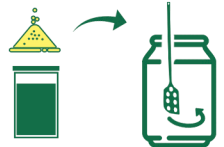
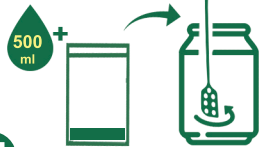
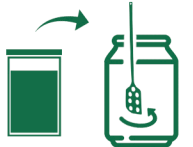
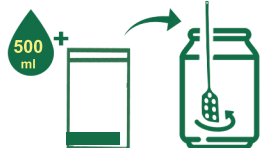
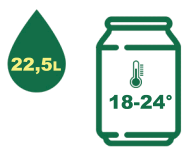





Coopers
Australian
Pale Ale



Coopers
Light
Malt Extract

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

Method:

-  **1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  **2** Discard Coopers Australian Pale Ale tin yeast and sit tin along with the Coopers Light Malt Extract tin in hot water for 10 minutes
-  **3** Boil 2 ltrs of water in kettle
-  **4** Steep 12g of Galaxy Finishing Hops in 250mls of boiling water for 10 minutes
-  **5** Add 1.75ltrs of boiled water to wort and re-boil 1ltr of water in kettle
-  **6** Add Coopers Light Malt Extract tin along with 200g Dextrose to wort and stir to thoroughly dissolve
-  **7** Pour 500ml of boiled water into Coopers Light Malt Extract tin and stir then add to wort
-  **8** Add Coopers Australian Pale Ale tin to wort and stir thoroughly to dissolve
-  **9** Add Morgan's Canadian Light Beer Kit tin to fermenter and stir thoroughly to dissolve
-  **10** Add water to wort to 22.5 ltrs and test temperature – make sure it is between 18-24 degrees before pitching yeast
-  **11** Take initial hydrometer reading
-  **12** Add Cascade Finishing Hops bag and mug of water to wort
-  **13** Pitch 15g Morgans Premium Ale Yeast and stir gently
-  **14** On day 4 of ferment add Amarillo Finishing Hops bag to wort and gently stir in with sterilized paddle (dry hop)
-  **15** When fermentation finished check with hydrometer and bottle as per normal.

N.B. If kegging, add 200g of Dextrose at step 6