

RECIPE #1
NZ AMERICAN
PALE ALE



This recipe is a Kiwi twist on a brew that is synonymous with American Craft Beer.

Contrasting the typical APA style of beer the NZ APA recipe will produce a lighter bodied finish with well-balanced malt characteristics.

WHAT YOU NEED FOR FERMENTATION

- 1 x Mangrove Jack's New Zealand Brewers Series American Pale Ale
- 1 x Fermentis SafAle US-05 Yeast 11.5g
- 1 x Sachet of Mangrove Jack's Finings or Liquid Beer Finings
- 1.5 -1.7kg of Light Liquid Malt Extract
- Use Black Rock for a 1.7kg tin or a 1.5kg Mangrove Jacks Pouch

SUGGESTED HOPS

- 1 x Columbus – Recipe recommends 30 - 40 grams
- 1 x (US) Cascade – Recipe recommends 10 -15 grams
- 1 x Centennial – Recipe recommends 10 -15 grams



TARGET ABV: ~ 4.5-5.0%

RECIPE MAKES: ~ 23 Litres of beer

COLOUR: 21-23 (SRM)

BITTERNESS: 25-31 (IBU)

TARGET FINAL GRAVITY: 1.005

IDEAL FERMENTATION TEMPERATURE RANGE: 15 – 20 degrees celsius

HOPS

Brewers can take a flexible approach to the hops you use, based on your own personal preference and product availability. The recipe uses 50-70 grams of hops in two stages of dry hopping. Hops with a citrus profile or those suited to American style beers will work well with this recipe.

The Columbus creates the herbal and earthy tones while the Centennial introduces the pine. The Cascade has a strong citrus profile.

The hops you choose can alter the flavour profile.



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RECIPe INSTRUCTIONS

1. On brew day, clean and sanitise your fermenter, airlock, mixing paddle and any other item that will be used in the production of your beer.
2. Place the extract kit and liquid malt extract in a bowl of hot water for ten (10) minutes directly prior to mixing your wort.
3. Add three (3) litres of boiling water to your fermenter. Pour the contents of the Mangrove Jacks New Zealand Brewers Series American Pale Ale into the fermenter and squeeze out the remains.
4. Pour the contents of your Mangrove Jacks liquid malt extract pouch into the fermenter and squeeze out the remains.
5. Top the fermenter up to 23 litres with cold water.
6. Check the liquid temperature is below 25 degrees celsius ideally between 20-24 degrees celsius, then add the contents of the Fermentis SafAle US-05 Yeast. (Discard the yeast that is included with the Mangrove Jacks New Zealand Brewers Series American Pale Ale kit).
7. Once your yeast is pitched, we suggest you aim for a fermentation temperature range of 15-20 degrees celsius.
8. Ferment for four (4) days and then add 30-40 grams of US Columbus or your preferred hop pellets.
9. On day seven (7) or once specific gravity reaches is 1.020 add 10-15 grams each (20-30 grams in total) of US Cascade and Centennial, or your preferred hop pellets.
10. Fermentation will be complete once your specific gravity returns the same value for two consecutive days. Depending on your fermentation temperature range this could take until between days ten (10) and twelve (12). Final specific gravity is expected to be between 1.005 and 1.010. When fermentation is complete add Mangrove Jack's Finings or Liquid Finings 24-48 hours before bottling your brew.

TIP:

Fill the empty extract pouches with cold water from the tap and add to the wort to optimise the transfer of extract into the wort.

TIP:

To optimise the transfer of characteristics we suggest sprinkling the hop pellets in loose or you can you a hop sock.



THREE THINGS YOU CAN DO TO IMPROVE YOUR FINISHED PRODUCT:



TEMPERATURE CONTROL:

When fermentation temperature is too hot yeast can create adverse flavours in your beer. When fermentation temperature is too low fermentation can become lethargic affecting the fermentation process. To improve the flavour of your finished product and consistency of result use temperature control to maintain a target range.

COLD CRASHING:

Cold crashing is the process of chilling your brew to a temperature between 2-4 degrees Celsius normally for 1-2 days before you bottle. The process helps move sediment that may have been suspended in the brew to the bottom of the fermentation vessel supporting a cleaner and clearer finish.

RACKING-OFF:

Racking-off is the process of transferring your brew from the primary fermenter into a secondary vessel for bottling. Applying this process before you bottle ensures that you separate the yeast cake from your brew and minimise the risk of residual material transferring to your final product in the bottling process.