



Pale ale (20l batch)

The Ingredients

- 3kg Weyermann Pilsner
- 1kg Weyermann CaraHell
- 500g Weyermann Caraamber
- 500g Weyermann CaraPils
- 2 x 100g Yakima Chief Mosaic Hops 1
- 1 x 11.5g Fermentis US-05 (11.5g)

Brewing Process

- Mash in at 65C for 60 min (Ideally in an insulated coolerbox or bucket)
- Raise temperature to 78C and mash for 5 min (this can be done by adding boiling water)
- Boil wort for 60 minutes (in a pot that can hold at least 10 litres)
- 60min before the end of the boil add 40g Mosaic
- At the end of the boil, add 60g Mosaic Ferment with 1 sachet of Fermentis US-05 (in a sanitised fermenter or plastic bucket)
- Ferment at 18C for 3 days
- At the 3 day mark, add 100g of Mosaic to fermenter
- Raise to 20C and ferment for 5 days Once gravity is stable, package