

BEER NAME: Goldilocks

Beer Style: Golden Ale (Australian)

Description: Rich golden colour comes from the addition of Munich malt with just a touch of chocolate, while new season Amarillo hops create a tropical fruit aroma with restrained bitterness. Mild carbonation and a dry finish make this an ideal thirst-slaking beer.

BREW LENGTH:

GRAIN BILL:

KG	Selected Grain	% age	
3.5	Weyermann Pilsner	56	
1.7	Weyermann Pale Wheat	27	
1	Weyermann Munich1	16	
.05	Chocolate Malt	1	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	30	8.9	Pride of Ringwood	21.6
10	15	8.4	Amarillo	3.8
2	15	8.4	Amarillo	.9
0	15	8.4	Amarillo	0

MASH TEMPERATURE:

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.053	1.012	5.4	26	14EBC	0.49

SUGGESTED YEAST: Wyeast 1272, Danstar Nottingham

FERMENTATION TEMPERATURE: 17°C – 22°C

COMMENTS: Pride Of Ringwood hops can be substituted with Amarillo to make this a single hop beer.