

BEER NAME: All Shite and Briny

Beer Style: Bright Ale

Description: Lightly hopped pale ale. A session beer.

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	%age	
3.5	Pale Malt	72.5	
.7	Vienna	15.5	
.2	Carapils	4	
.2	Wheat	4	
.2	Acid Malt	4	

HOP SCHEDULE:

Boil Time	Weight	Alpha	Hops	IBU
60	10	6.2	Cascade	6
60	10	7.5	Motueka (B SAAZ)	7
20	10	6.2	Cascade	4
20	10	7.5	Motueka	4.5
0	20	6.2	Cascade	0
0	20	7.5	Motueka	

MASH TEMPERATURE: 64C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1046	1012	4.45	21.5	4.2 EBC	0.46

SUGGESTED YEAST: US05

FERMENTATION TEMPERATURE: 20C

COMMENTS: