PALE ALE

ADDITIONAL INGREDIENTS REQUIRED - RECIPE OPTIONS

Approx. % alcohol by volume (ABV)	19L (5 US GAL)	21L (5.5 US GAL)	23L (6 US GAL)
For a **Pale Ale** add: 1kg of dextrose or brewing sugar or for a fuller-bodied 100% malt beer add **1kg Brick Road Extra Light Dry** malt extract	4.8%	4.3%	4.0%
For a **fuller-bodied deep gold Pale Ale**, add extra yeast and: **1.5kg Brick Road Extra Light Liquid Malt**	5.3%	4.8%	4.3%
For a **Mid** or **Low Alcohol version,** add: 250g dextrose or brewing sugar or for a fuller-bodied 100% malt beer, add 250g **Brick Road Extra Light Dry** malt extract	3.1%	2.8%	2.6%

Dry Hop Options: For that classic flavour, dry hop with 30 - 100g of New World hops like Galaxy, Pride of Ringwood, Eclipse, or NZ's Nectaron, Nelson Sauvin or Motueka.

Extra Yeast Options: S-33, US-05, Bry-97, WLP001 California Ale, 1056 American Ale or other clean, highly attentuating American ale yeasts.

Yeast and brewing instructions under the lid.

For more recipe ideas and information, visit:
www.brickroadbrewing.com

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BRICK ROAD

MADE IN THE UK

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EQUIPMENT & EXTRA INGREDIENTS: YOU WILL NEED...

ESSENTIAL EQUIPMENT
- 30L fermenting vessel and lid with tap and airlock
- Large spoon
- Thermometer
- Detergent and sanitiser

OPTIONAL EQUIPMENT
- Hydrometer and jar
- Hop bag or hop ball
- 5 litre jug
- Heat pad, temperature controller, fridge

ADDITIONAL FERMENTABLES & HOPS
Please refer to your label or to this sheet for additional ingredients required, and for optional additions to build your own beer style

WATER TREATMENT
Ideally, remove any chlorine from your water. Advanced brewers may wish to adjust water chemistry.

For more brewing information and recipes, visit **www.brickroadbrewing.com**

BRICK ROAD
Classic RANGE

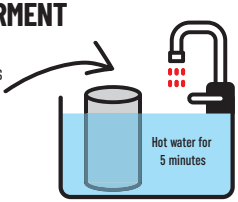
BREWING INSTRUCTIONS

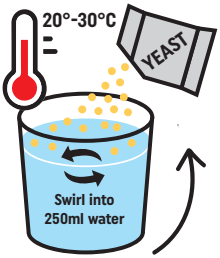
For the Classic Beer Kit Range

ADDITIONAL FERMENTABLES REQUIRED

STAGE 1: MIX AND FERMENT

a) Warm the cans. Sit cans in sink full of hot water for 5 minutes. This makes the extract easier to pour.



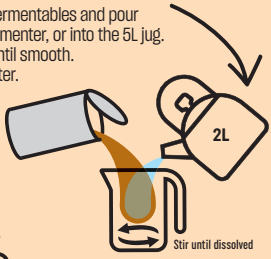


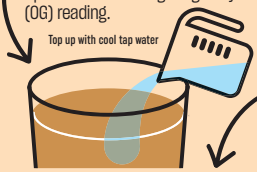
b) Rehydrate the yeast. Fill a clean glass with 250ml of water at 20-30°C. Open the yeast sachet and tip contents into the glass. Swirl around gently for 30 seconds.

c) Clean and sanitise. Thoroughly clean and sanitise 30L fermenter and all equipment that will be in contact with the wort.

d) Mix. Open the cans and other fermentables and pour the contents into the sterilised fermenter, or into the 5L jug. Add 2L of boiling water and mix until smooth. Pour from the jug into the fermenter.

e) Top up with water. Top up with cold tap water to chosen volume, stirring well. Add any other ingredients like Dry Malt Extract, sugar and steeped hops. Option to take an original gravity (OG) reading.

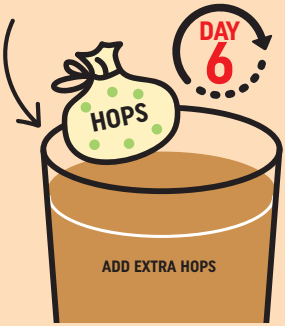




f) Add the yeast. Stir vigorously to oxygenate the wort. Before adding the yeast, wort should be no warmer than 25°C. Add the rehydrated yeast and stir gently into the wort. Ideally ferment at 18-22°C (16-24°C is okay). Lower temperatures will prolong fermentation, higher temperatures will be quicker, but may produce off-flavours.

STAGE 2: DRY HOP (not required for all beerstyles)

Add any Dry Hops around Day 6 of fermentation



NOTE: HAZY PALE ALE
Double Dry Hop

Dry Hop 50% of your hops on **Day 3**, and the other 50% on **Day 6**.

This will help create haze and juiciness from biotransformation of the hops during fermentation.

STAGE 3: BOTTLE OR KEG

After about 10 days, the airlock should stop bubbling. Wait 3 more days to complete fermentation. Option to check gravity - if gravity remains constant for 3 days, fermentation is complete.

Once fermentation is complete, bottle or keg your beer. If bottling, clean and sanitise bottles. Use about 1 tsp sugar or two carbonation drops per 750ml bottle. Bottle condition for 3-4 weeks at room temperature. Sample your beer, and leave for longer if it still tastes like green apples (acetadehyde). Pour gently as sediment will settle at the bottom. Once your beer is tasting good, chill the remaining bottles. They will be good for 3-4 months, if they last that long!

For more brewing information and recipes, visit **www.brickroadbrewing.com**

Tips: You will brew excellent beer following the basic instructions if you focus on three things: **sanitation, temperature control and allowing time for fermentation and conditioning.** We recommend you start with the simple recipe and once mastered move on to more complex recipes.