

POOLSIDE PALE ALE

Nothing says 'summer' like beers by the pool (or the beach, or the river, or the inflatable hot tub... you get the idea). And nothing says Aussie beer like a home-brewed pale ale straight out of the Coopers recipe book. Splashing deep gold into the glass, dazzling aromas of passionfruit and grapefruit – balanced by the pine notes of the Mosaic hops – shine out through the creamy head. These are followed by waves of tropical fruit and citrus flavours that swim around the palate before diving away to leave a crisp, firm, refreshing bitterness.



Beer Style	Ale, Pale Ale
Flavour Profile	Hoppy, Resinous, Fruity, Bitter-finish
Alcohol Content	4.8
Colour (EBC)	16
Bitterness (IBU)	56
Volume	9L
Difficulty	Intermediate

INGREDIENTS

- 1 x 1.3kg Mr Beer North West Pale Ale
- 1 x 100g Light Crystal Malt
- 2 x 25g Mosaic Hops
- 1 x 11.5g Safale US-05 Yeast
- 1 x 72g Mr Beer Carbonation Drops



1. MIX

- *The Day Before:* Place the Light Crystal Malt in a plastic zip-lock sandwich bag and crack it using a rolling pin.
- Line a pot (at least 2 litres) with a mesh cleaning cloth (pulled straight from the pack), then add the cracked grain and 1 litre of cold water.
- Fit the lid and sit in the fridge for 24hrs.
- *Brew Day:* Clean and sanitise all equipment that will come in contact with the brew.
- Remove Light Crystal Malt from the fridge, then gather up the corners of the mesh cloth and lift, allowing the liquid to drain from the grain back into the pot.
- Add pot to the stove and bring to the boil.
- After 5 minutes remove from heat and add half of one of the Mosaic Hop packets.
- Let the hops steep for 20 minutes then set in an ice bath to cool.
- Strain the Light Crystal Malt Liquid and add the North West Pale Ale to the Fermenting Vessel (FV).
- Fill the FV with cold water to the 9 litre mark.
- Sprinkle the Safale US-05 Yeast and fit the lid.

2. BREW

- Place the FV in a location out of direct sunlight and try to ferment between 17C-22C.
- Fermentation should take 7 to 14 days.
- Once fermentation slows down, approximately day 5, add the remaining Mosaic Hops (we recommend wrapping them in a mesh cleaning cloth, pulled straight from the wrapper).
- Leave for 3 days and then check Specific Gravity (SG).
- Check the SG again the following day and so on.

3. BOTTLE

- The brew is ready once the SG has stabilised over a couple of days, expect about 1010 to 1014.
- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight at or above 18C.

4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve with age.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 4.8% ABV.

