



# CHUR!

## NZ Pale Ale ALL GRAIN KIT



### TASTING NOTES:

This is NZ hops in a bottle or glass. A tropical hop fruit salad if you will. A refreshing bitterness that makes you want to come back for another sip or gulp.

### BREWER'S NOTES:

This beer is all about having a great flavour packed bigger tasting beer and enjoying the churriness of good friends and family. Chur!

### BREW STATS:

**OG:** 1.054 | **FG:** 1.012 | **ABV:** 5.5%

**IBU:** 40 | **EBC:** 15 | **VOL:** 23 L (6 US Gal)

### GRAIN:

5 kg (11 lb) Weyermann Pale Ale Malt  
500 g (18.6 oz) Weyermann Pale Wheat Malt  
500 g (18.6 oz) Weyermann Munich II  
300 g (10.6 oz) Weyermann CaraHell

### YEAST:

2 sachets Mangrove Jack's M44 US West Coast

### HOPS:

10 g (0.35 oz) Pacific Jade  
125 g (4.4 oz) NZ Cascade  
25 g (0.9 oz) Motueka  
40 g (1.4 oz) Riwaka  
50 g (1.8 oz) Nelson Sauvignon

### EXTRAS:

10 g (0.35 oz) Irish Moss  
10 g (0.35 oz) Calcium Sulphate

### PREPARATION:

Fill the boiler with 20.5 L (5.4 US Gal) of water and input a temperature of 67°C (153°F). Add the calcium sulphate.

### MASH:

When the water reaches 67°C (153°F), slowly add both grain packs, stirring slowly as you do so to avoid dry clumps. Set up the mash as per the Grainfather instructions.

NOTE: It is worth checking your mash pH during the mash by either using a pH strip or a digital pH reader. It should be between 5.2 and 5.6.

Mash for 75 minutes at 67°C (153°F).

### MASH OUT:

After 75 minutes, ramp the temperature up to 75°C (167°F) for the mash out. Continue to recirculate the wort at 75°C (167°F) for 10 minutes.

### SPARGE:

Sparge with 13.9 L (3.7 US Gal) of water. This water must be at 75°C (167°F).

### BOIL:

Boil time: 90 minutes

- 60 minute hop addition: When the boil has 60 minutes left, add the 60 minute hop addition.
- 10 minute addition: When the boil has 10 minutes left, add the 10 minute hop addition and Irish Moss.
- 0 minute hop addition (flameout\*): When the boil is over, switch off the boil control and add the 0 minute hop addition.

\*A flameout means to turn off the heat on the boiler and add the hops. The hops then lie in the hot (not boiling) wort. This is for extracting flavours from the hops.

### COOL & PITCH:

After adding the 0 minute hop addition, let it rest for 15 minutes before cooling the wort using the counter flow wort chiller, as per instructions. As the cool wort collects into your fermenter, pitch both sachets of yeast.

### FERMENT:

Ferment at 19°C (66°F) for 7-10 days. Add the dry hop addition 5 days into fermentation. Once fermentation is complete (when your SG has been stable for 2 consecutive days), bottle or keg the beer from the fermenter and enjoy.

A small craft brewing company founded and owned by award winning craft brewer, Andrew Childs. Andrew started brewing as a homebrewer before turning commercial in 2013. He has since won awards including Gold for an International Pale Ale, Gold for American Pale Ale & a Top Award for a Festive Brew.

Andrew Childs - Owner & Head Brewer of Behemoth Brewing Co

Reorder: 800032 V2

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Designed by Brewers for the Grainfather