

CRISP - OATY PALE ALE


Floral and piney with malt richness | ABV 4% | IBU 24 | OG 1039 SG

This is our English Pale Ale recipe but with a twist; the addition of Naked Oat Malt to lend body and texture. A late addition of Slovenia Aurora gives a floral and pine character to this very drinkable of ales.

BASICS


BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	39 SG
FINAL GRAVITY:	8 SG
IBUs:	24
COLOUR (EBC/SRM):	15.5 / 7.5
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	3.480	86
CRYSTAL 100	0.180	4
NAKED OAT	0.590	10
TOTAL	4.250	100



YEAST

LALLEMAND BRY97 - 11G

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
WILLIAMETTE	20	12	5.7	Start of boil
CHALLENGER	15	9	7.3	Middle
AURORA	30	4	7.0	Flame out

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	64°C / 147°F
FERMENTATION TEMP:	21°C / 70°F
TARGET ATTENUATION:	79%
 MASH LIQUOR VOL (LITRES):	15
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 60 mins BOIL: 60 mins

Crisp Malt's Top Tips



"Oats give up soluble fibre to the beer giving a nice smooth finish and enhanced body."