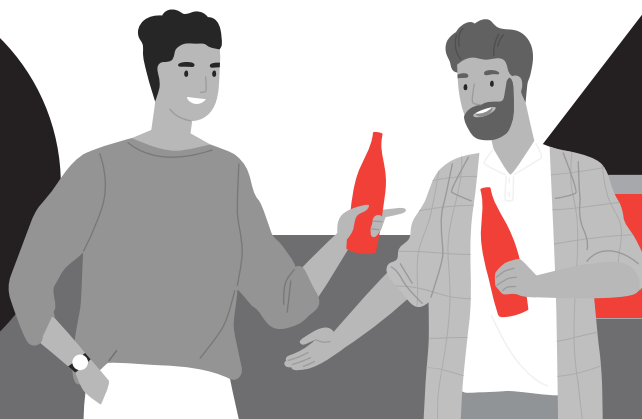


HOME
BREW
REPUBLIC

RECIPE #2 TROPICAL IPA



An IPA bursting with pineapple, passionfruit, and citrus notes. Close your eyes, take a sip, and visit the Pacific Island of your choice.

The vibrant amber will grab you first and the tropical aromas leave you with no illusion that this brew must have been inspired by island life.

This medium body beer has a silky-smooth finish that slides through your mouth and leaves you with an easy bitterness.

WHAT YOU NEED FOR FERMENTATION

- 2 x Black Rock Lager (1.7kg total)
- 1 x 1.5kg Mangrove Jack's Amber Liquid Malt Extract
- 1 x Fermentis SafAle US-05 Yeast 11.5g
- 1 x Sachet of Mangrove Jack's Finings or Liquid Beer Finings

SUGGESTED HOPS

100g Mangrove Jack's Moutere Hops

TARGET ABV: 5.5-6.5%

RECIPE MAKES: ~23 Litres of beer

COLOUR: 9-11 (SRM)

BITTERNESS: ~35 (IBU)

TARGET FINAL GRAVITY: 1.011-1.013

**SUITABLE
FERMENTATION
TEMPERATURE RANGE:**

12 – 25
degrees celsius

**IDEAL FERMENTATION
TEMPERATURE RANGE:** 18 – 22
degrees celsius



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REPUBLIC BREW REVIEW**





RECIPE INSTRUCTIONS

1. On brew day, clean and sanitise your fermenter, airlock, mixing paddle and any other item that will be used in the production of your beer.
2. Place the extract kits and liquid malt extract in a bowl of hot water for ten (10) minutes directly prior to mixing your wort.
3. Add three (3) litres of boiling water to your fermenter. Pour the contents of the Black Rock Lager Kits (2) into the fermenter.
4. Pour the contents of your Mangrove Jacks liquid malt extract pouch into the fermenter and squeeze out the remains.
5. Top the fermenter up to 23 litres with cold water.
6. Check the liquid temperature is below 25 degrees Celsius ideally between 20-24 degrees Celsius, then add the contents of the Fermentis SafAle US-05 Yeast. (Discard the yeast that is included with the Black Rock Lager kits).
7. Once your yeast is pitched, we suggest you aim for a fermentation temperature range of 18-20 degrees Celsius.
8. Ferment for four (3) days and then add 50 grams of Moutere hop pellets.
9. On day eight (8) or once specific gravity reaches is 1.020 add a further 50 grams of Moutere hop pellets.
10. Fermentation will be complete once your specific gravity returns the same value for three (3) consecutive days (this is greater than the standard two (2) day 'rule'). Depending on your fermentation temperature range this could take until between days ten (10) and twelve (12). Final specific gravity is expected to be between 1.011 and 1.013. When fermentation is complete add Mangrove Jack's Finings or Liquid Finings 24-28 hours before bottling your brew.

TIP:

Fill the empty extract pouch and tins with cold water from the tap and add to the wort to optimise the transfer of extract into the wort.

TIP:

To optimise the transfer of characteristics we suggest sprinkling the hop pellets in loose or you can use a hop sock.



THREE THINGS YOU CAN DO TO IMPROVE YOUR FINISHED PRODUCT:

TEMPERATURE CONTROL:

When fermentation temperature is too hot yeast can create adverse flavours in your beer. When fermentation temperature is too low fermentation can become lethargic affecting the fermentation process. To improve the flavour of your finished product and consistency of result use temperature control to maintain a target range.

COLD CRASHING:

Cold crashing is the process of chilling your brew to a temperature between 2-4 degrees Celsius normally for 1-2 days before you bottle. The process helps move sediment that may have been suspended in the brew to the bottom of the fermentation vessel supporting a cleaner and clearer finish.

RACKING-OFF:

Racking-off is the process of transferring your brew from the primary fermenter into a secondary vessel for bottling. Applying this process before you bottle ensures that you separate the yeast cake from your brew and minimise the risk of residual material transferring to your final product in the bottling process.

