

# ALMOST SMaSH - EXTRACT RECIPE

## EXAMPLE RECIPE SPECS

BATCH SIZE	4 LITRES
OG	1.048
FG	1.011
SRM	6.6
IBU	30
ABV	4.8%
BOIL	30 MINUTES
WATER	5.0 LITRES

## INGREDIENTS

650g LIGHT DRY MALT EXTRACT

5g MAGNUM @ 12%AA

(or the same hop used at 10 min addition & flame out if testing a new hop and the IBU is known)

BOIL 30 MINS

1/4 tsp IRISH MOSS or CLARIFIER OF CHOICE

BOIL 15 MINS

6g (HOP OF CHOICE eg. CASCADE @ 5.5%AA) BOIL 10 MINS

6g (HOP OF CHOICE eg. CASCADE @ 5.5%AA) FLAME OUT / STEEP 20 MINS

YEAST WLP 001 / Safale US05

(OPTIONAL)

6g (HOP OF CHOICE eg. CASCADE @ 5.5%AA) DRY HOP 3 DAYS

Use Beer Smith to calculate the bitterness of the hop additions and keep the beer around 28 - 30 IBU's. Wild About Hops varieties have the alpha acids listed in the statistics near the bottom of each individual hop page and based on the hops being grown in North Canterbury. This will be close enough for your evaluation purposes for home grown hops.

Use a neutral yeast like WLP 001 or Safale US05. Make a yeast starter so you can use the yeast for 3-4 batches.

## **PROCEDURE**

- Heat water to 170° and stir in malt extract until completely dissolved.
- • • Bring to a boil.
- Add bittering hop addition and start timer for 30 minutes.
- Follow recipe.
- Cool & Rack to your fermenter.
- Pitch yeast and ferment at 68° for 7-10 days.
- Dry hop for 3 days after 10 day fermentation.
- Bottle day 14 with 1 Coopers sugar drop per bottle.
- Bottle condition for 2-3 weeks

## **HOW TO EVALUATE YOUR BEER WITH YOUR CHOSEN HOP**

- [Download the AROMA OF HOPS sensory guide](#)
- Chill the beer & pour into a jug leaving the yeast sediment in the bottle
- Taste the beer and use the AROMA OF HOPS sensory guide for flavour descriptors or just enjoy!