

Fruit Salad Ale

Cascade and Amarillo are hop varieties with a reputation for producing highly aromatic and intensely flavored ales. Cascade tends to produce citrus notes while Amarillo will throw passion fruit and rock melon-like characters. Together they make a great combination! Fermenting this brew with active Coopers commercial ale yeast may also add banana like esters, resulting in a beer that can be drunk at a young age with a wonderful blend of fruits wafting from the glass! This brew sits at the lighter end of BJCP Style 10.A. - American Pale Ale.

Ingredients

1.7kg Australian Pale Ale
1kg Coopers Light Dry Malt (2 x 500g)
25g Cascade hop pellets
25g Amarillo hop pellets
Use Coopers commercial yeast culture or kit yeast



***If only all DIY projects
were this easy.***

For further information email info@cascadiabrew.com

For wholesale inquiries email sales@bsqhandcraft.com



DIY BEER *Coopers*

STEP 1: Mix

Make a “hop infusion” by mixing the Cascade and Amarillo hops in a couple of litres of water just taken off the boil and allow it to steep for 30 minutes.

Add the Light Dry Malt to the fermenting vessel (FV), pour in the strained infusion then pick the FV up immediately and swirl the contents until the malt is dissolved.

Mix in the Australian Pale Ale kit.

Top up to the 21 litre mark with cold water, stir thoroughly then add the yeast.

STEP 2: Brew

Try to ferment toward 24°C (fermenting warmer is more likely to produce fruity esters).

Fermentation has finished once the specific gravity is stable over 2 days.

STEP 3: Bottle

We recommend the use of PET bottles or reusable glass bottles designed for storing beer. For information about kegging see the FAQ section.

Priming

Bottle the brew with a priming rate of 8g per litre (2 carbonation drops per 750ml bottle).

STEP 4: Enjoy!

Allow to condition for at least 2 weeks in the bottle.

Expect the alcohol content to be around 4.8% ABV.