



Green Label

Original Pale Ale

Part of the new core label range that would be the perfect entry point for those who like not your super hopped hazy beers. This is a balanced caramelty type number that is smooth and crushable.



RECIPE CHECKLIST

- ☐ 1 x Fresh3 Pale Ale Base (Fresh Wort Kit)
- ☐ 1 x BRY-97 Yeast Sachets 11g
- ☐ 1 x Cashmere 25g Pellet Hops
- ☐ 2 x Falconers Flight 25g Pellet Hops

BREW SPECIFICATION

Volume	20 Litres
IBU	35
OG	1.045
est. FG	1.009
ABV %	4.7
Colour (EBC)	10.4

INSTRUCTIONS:

1. CLEANING & SANITISING

Clean your fermenter with the recommended products as per the guidelines of the manufacturer. For FermZillas we recommend using KL07405 [StellarOxy](#) to clean organic solids (left over yeast). Then sanitise all fermenting equipment that will come into contact with your beer (including inside of fermenter, under side of fermenter lid, airlock, measuring jug etc.) with a quality no-rinse sanitiser, such as KL05357 [StellarSan](#). For sanitising external fittings (Tap fittings, outside of Fresh' bag, mixing paddle) we would recommend using KL05371 [Super Kill Ethyl Sanitiser Spray](#).

2. ADD FRESH³ PILSNER (FRESH WORT KIT) TO FERMENTER

Open the lid and spray the neck of your Pilsner Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew with the Ethyl Kill spray. It is beneficial to precool this kit down to 18°C prior to adding to your fermenter.

3. TOP UP YOUR FERMENTER WITH WATER

Add sufficient clean, cold potable (preferably pre-boiled) tap water to your fermenter to achieve a total volume of 20 litres in your fermenter.

4. PITCH THE YEAST

Ideally, the temperature of the wort should be between 16 °C and 22 °C before pitching the yeast. If the liquid is too hot then sit the fermenter in an ice bath or fermentation fridge until the temperature of the liquid has cooled down to around 18 °C.

When taking temperature measurements, ensure that the lid remains on the fermenter as much as possible to avoid contamination. As well as sanitising the thermometer before dunking in the wort.

Gently sprinkle the yeast across the top of the wort. The wort does not need to be stirred it can simply sit at the top.

4. FERMENT YOUR BEER

This step is the most important to get great tasting finished beer. Half fill your airlock or blow-off jar with no-rinse sanitiser (StellarSan) at the correct dilution.

If you are using temperature control, the ideal schedule for this beer is 19°C for the first 4-6 days, then raise to 22°C once fermentation is almost complete until fermentation is finished.

Raising the temperature at the end of fermentation is known as a diacetyl rest, and is important to ensure full attenuation and to allow the yeast to clean up the o flavours that can be produced as a result of fermentation. If you do not have temperature control, try to maintain the fermentation at between 18 °C - 24 °C until fermentation is nearly complete, at which stage the fermenter can be moved somewhere warmer for the diacetyl rest.

The absolute best way to ensure you get consistently great beer is to get a small cheap/free fridge from Gumtree and make a fermentation chamber. This can be done easily with an inexpensive temperature controller (KL01946) and a heat belt (KL01953). You just plug the fridge and heat belt into the temperature controller and put the fermenter in the fridge, dial in the temperature and forget about it!

Note that if you are using a pressure capable fermenter you will get the best results at around 10-12psi. Allow pressure to build up with a spunding valve 24 hours after pitching.

5. DRY HOP

For the best results, add the dry hops (50g Falconers Flight and 25g Eclipse) at the end of fermentation for at least 48 hours. The amount of hops added during the dry hop stage can be varied according to your taste if you want to change it on the fly.

The remaining hop pellets can be placed in the freezer in a zip-lock bag or vacuum sealed bag for a future brew.

If you can after 48 hours decrease the temperature to "cold crash" this would be the best time. Ideally you would pressurise your fermenter with 5psi constantly and lower the temperature to -1 °C for three days. Do not worry if you cannot do this, it just helps with clarity and reducing sediment in the keg, can or bottle.

6. KEG / BOTTLE OR CAN YOUR FINISHED BEER.

All of these recipes have been tested using pressure rated FermZillas and the end receptacle a 19L Home Brew Keg. You can of course bottle/can condition this recipe as you normally would for other kits.

Once transferred to your keg we would suggest carbonating between 10-12psi at 2 °C for best results. This is the set and forget carbonation method. Your beer will be fizzy in as little as 4-7 days.

If you are having troubles please see our [Beginners Kegging Guide here](#).

Canning your beer: To transfer your finished beer into cans we would suggest kegging and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed [Beginners Guide for Canning here](#).