

OFF TRACK SESSION XPA

Spring is in the air, so it's time to head off the beaten track. As crisp as a fresh country breeze, this easy-going session ale will have you discovering new territory (or familiar paths if you're a seasoned traveller). Pouring pale gold like an outback sunrise into the glass, it carries a white cloud of head from which aromas of mangoes and grapefruit venture forth. Flavours of the tropics and citrus then follow on behind. A light malt base and low bitterness, make this an ale that has to be explored. And with its low ABV, it won't stop you in your tracks when you're keen to carry on.



Beer Style	Ale, Pale Ale
Flavour Profile	Hoppy, Citrus, Fruity, Crisp
Alcohol Content	3.6
Colour (EBC)	9
Bitterness (IBU)	25
Volume	24L
Difficulty	Advanced

INGREDIENTS

- 1 x 1.7kg Thomas Coopers Preacher's Hefe Wheat
- 1 x 500g Coopers Light Dry Malt
- 1 x 250g Light Crystal Malt
- 1 x 25g Azacca Hops
- 1 x 25g Citra Hops
- 1 x 15g Coopers English Ale Yeast
- 1 x 250g Coopers Carbonation Drops

1. MIX

- Place the Light Crystal Malt in a plastic zip-lock sandwich bag and crack it using a rolling pin.
- In a good size pot (around 5 litres) bring 2 litres of water to approximately 60-70°C, add the crushed Light Crystal Malt (we recommend wrapping in a mesh cleaning cloth, pulled straight from the wrapper) and let steep for about 30 minutes.
- Remove the Light Crystal Malt by gathering up the corners of the mesh cloth and lift, allowing the liquid to drain from the grain back into the pot.
- Bring the liquid to the boil for 5 minutes.
- Remove the pot from the heat and add approximately half of the Azacca Hops.
- Place lid on pot and let hops steep for 20 minutes.
- Set the pot in a cold/ice water bath to cool (approx. 15 minutes) then strain into a fermenting vessel (FV).
- Add the Thomas Coopers Preacher's Hefe Wheat, and Coopers Light Dry Malt to the FV, stir to dissolve then top up with cool water to the 19 litre mark and stir thoroughly.
- Check the brew temperature and top up to the 24 litre mark with warm or cool water to get as close as possible to 18°C.
- Sprinkle the Coopers English Ale Yeast on top of the brew then fit the lid.

2. BREW

- Ferment temperature should be as close to 18°C – 22°C if possible.
- Once the foam has subsided around day 3, add the Citra Hops and the remaining Azacca Hops (we recommend wrapping them in a mesh cleaning cloth, pulled straight from the wrapper).
- Fermentation has finished once the specific gravity is stable over 2 days.
- Expected readings should finish in the range of 1005 – 1010.

3. BOTTLE

- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight at or above 18°C.

4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve in the short term.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 3.6% ABV.