

# ØLB Nr. 63 Sierra Nevada Pale Ale

American Pale Ale (10 A)

**Type:** All Grain  
**Batch Size:** 220,00 l  
**Boil Size:** 243,83 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 233,33 l  
**Final Bottling Vol:** 200,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 07 Feb 2015  
**Brewer:** Steffen, Mogens, Leif, Steen, Per og Nis  
**Asst Brewer:**  
**Equipment:** 1a\_Blichmann BoilerMaker 55 Gallon (230 l) 100%  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 73,3 %  
**Taste Rating:** 0,0



## Taste Notes:

SNPA is a study in the balance of maltiness and bitterness. The malt base is a simple one, with the caramel, toasty flavors being contributed simply by some 60L Crystal malt. Balancing this nicely is the citrus-like bitterness from the cascade hops.

## Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 301,91 l
- Mash Water Acid:
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## Water Prep

Amt	Name	Type	#	%/IBU
160,00 l	Øster Løgum Vand	Water	1	-
120,00 l	Øster Løgum Vand	Water	2	-
60,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	3	-
50,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	4	-
35,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	5	-
15,00 g	Salt (Mash 60,0 mins)	Water Agent	6	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU
25,00 kg	Fuglsang Pale Malt (7,0 EBC)	Grain	7	45,5 %
22,00 kg	Fuglsang Pilsner (2 Row) DK (3,0 EBC)	Grain	8	40,0 %
5,00 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	9	9,1 %
3,00 kg	Caramel/Crystal Malt - 30L (59,1 EBC)	Grain	10	5,5 %

### Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 146,44 l of water at 75,7 C	68,0 C	60 min
Mash Out	Add 0,02 l of water and heat to 76,0 C over 15 min	76,0 C	10 min

- Sparge Water Acid:
- Fly sparge with 155,45 l water at 75,6 C
- Add water to achieve boil volume of 243,83 l
- Estimated pre-boil gravity is 1,051 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
300,00 g	Cascade [5,50 %] - Boil 90,0 min	Hop	11	16,8 IBUs
200,00 g	Citra [12,00 %] - Boil 90,0 min	Hop	12	24,4 IBUs
55,00 g	Klar urt (Boil 15,0 mins)	Fining	13	-

- Estimated Post Boil Vol: 233,33 l and Est Post Boil Gravity: 1,056 SG

## Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 220,00 l

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
4,0 pkg	Safale American 35 gr (DCL/Fermentis #US-05 35 gr) [50,28 ml]	Yeast	14	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,056 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 220,00 l)
- Add water if needed to achieve final volume of 220,00 l

## Fermentation

- 07 Feb 2015 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)

## Dry Hop and Bottle/Keg

### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
700,00 g	Amarillo Gold [8,50 %] - Dry Hop 0,0 Days	Hop	15	0,0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,014 SG)
- Date Bottled/Kegged: 21 Feb 2015 - Carbonation: Bottle with 1133,09 g Corn Sugar
- Age beer for 30,00 days at 18,3 C
- 23 Mar 2015 - Drink and enjoy!

## Notes