

ØLB Nr. 72 Sierra Nevada Pale Ale

American Pale Ale (10 A)

Type: All Grain

Batch Size: 230,00 l

Boil Size: 254,25 l

Boil Time: 90 min

End of Boil Vol: 243,75 l

Final Bottling Vol: 210,00 l

Fermentation: Ale, Single Stage

Date: 31 Oct 2015

Brewer: Nicolai, Mogens, Leif, Steen, Per og Nis

Asst Brewer:

Equipment: 1a_Blichmann BoilerMaker 55 Gallon (230 l) 100%

Efficiency: 77,00 %

Est Mash Efficiency: 78,3 %

Taste Rating: 0,0



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: 310,33 l
- ☐ Mash Water Acid:
- ☐

Water Prep

Amt	Name	Type	#	%/IBU
168,00 l	Øster Løgum Vand	Water	1	-
140,00 l	Øster Løgum Vand	Water	2	-
75,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	3	-
50,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	4	-
30,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	5	-
15,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	6	-
15,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	7	-
12,00 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	8	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
45,00 kg	Fuglsang Pale Malt (7,0 EBC)	Grain	9	84,9 %
7,00 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	10	13,2 %
1,00 kg	Caramel/Crystal Malt - 30L (59,1 EBC)	Grain	11	1,9 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 141,22 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 169,08 l water at 75,6 C
- ☐ Add water to achieve boil volume of 254,25 l
- ☐ Estimated pre-boil gravity is 1,050 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
300,00 g	Cascade [5,50 %] - Boil 90,0 min	Hop	12	16,1 IBUs
200,00 g	Citra [12,00 %] - Boil 90,0 min	Hop	13	23,5 IBUs
55,00 g	Klar urt (Boil 15,0 mins)	Fining	14	-

- ☐ Estimated Post Boil Vol: 243,75 l and Est Post Boil Gravity: 1,055 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 230,00 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	15	-

- ☐ Measure Actual Original Gravity _____ (Target: 1,055 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 230,00 l)
- ☐ Add water if needed to achieve final volume of 230,00 l

Fermentation

- ☐ 31 Oct 2015 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)

Primary Ingredients

Amt	Name	Type	#	%/IBU
10,00 mg	Yeast Nutrient (Primary 3,0 days)	Other	16	-

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	17	0,0 IBUs

- ☐ Measure Final Gravity: _____ (Estimate: 1,014 SG)
- ☐ Date Bottled/Kegged: 14 Nov 2015 - Carbonation: Bottle with 1319,52 g Corn Sugar
- ☐ Age beer for 30,00 days at 18,3 C
- ☐ 14 Dec 2015 - Drink and enjoy!

Notes