

ØLB Nr. 94 Sierra Nevada Red Ale

American Pale Ale (10 A)

Type: All Grain
Batch Size: 280,00 l
Boil Size: 316,97 l
Boil Time: 90 min
End of Boil Vol: 298,97 l
Final Bottling Vol: 281,00 l
Fermentation: Ale, Single Stage

Date: 24 Feb 2018
Brewer: Nicolai, Leif, Mogens, Per og Nis
Asst Brewer: Torben
Equipment: 1a2_Blichmann BoilerMaker 55 Gallon (250 l) 100%
Efficiency: 77,00 %
Est Mash Efficiency: 79,8 %
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 hops.

Prepare for Brewing

- Create a yeast starter with 16,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 385,06 l
- Mash Water Acid: 36,6 ml Lactic Acid (88%)
-

Water Prep

Amt	Name	Type	#	%/IBU
40,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	1	-
30,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	2	-
26,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	3	-
22,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	4	-
20,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	5	-
15,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	6	-
7,00 g	Salt (Mash 60,0 mins)	Water Agent	7	-
5,00 g	Salt (Mash 60,0 mins)	Water Agent	8	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
33,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	9	50,8 %
20,00 kg	Munich Malt light (15,0 EBC)	Grain	10	30,8 %
12,00 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	11	18,5 %
60,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	12	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 152,50 l of water at 74,3 C	66,7 C	60 min

- Sparge Water Acid: 0,1 ml Lactic Acid (88%)
- Fly sparge with 232,57 l water at 80,0 C
- Add water to achieve boil volume of 316,97 l
- Estimated pre-boil gravity is 1,050 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
250,00 g	Bravo [15,50 %] - Boil 90,0 min	Hop	13	30,8 IBUs
110,00 g	Simcoe [13,00 %] - Boil 90,0 min	Hop	14	11,4 IBUs
0,00 g	Amarillo [9,20 %] - Boil 30,0 min	Hop	15	0,0 IBUs
60,00 g	Klar urt (Boil 15,0 mins)	Fining	16	-

- Estimated Post Boil Vol: 298,97 l and Est Post Boil Gravity: 1,054 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 280,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
6,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	17	-

- Measure Actual Original Gravity _____ (Target: 1,054 SG)
- Measure Actual Batch Volume _____ (Target: 280,00 l)
- Add water if needed to achieve final volume of 280,00 l

Fermentation

- 24 Feb 2018 - 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
500,00 g	Amarillo Gold [8,50 %] - Dry Hop 5,0 Days	Hop	18	0,0 IBUs
300,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	19	0,0 IBUs

- Measure Final Gravity: _____ (Estimate: 1,012 SG)
- Date Bottled/Kegged: 10 Mar 2018 - Carbonation: Bottle with 1606,59 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 09 Apr 2018 - Drink and enjoy!

Notes