

ØLB Nr. 109 Sierra Nevada Red

American Pale Ale (10 A)

Type: All Grain

Batch Size: 260,00 L

Boil Size: 296,35 L

Boil Time: 90 min

End of Boil Vol: 278,35 L

Final Bottling Vol: 266,00 L

Fermentation: Ale, Single Stage

Date: 06 Jun 2020

Brewer: Nicolai, Leif, jna, Bjarke, Per og Nis

Asst Brewer: Torben

Equipment: 1a2_Blichmann

BoilerMaker 55 Gallon (250 l) 100%

Efficiency: 77,00 %

Est Mash Efficiency: 80,0 %



Taste Rating: 0,0

Taste Notes: Mineralerne skal deles 50/50 i mæsken og til spargen

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 (1533,77 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 364,94 L
- Mash Water Acid: 36,4 ml (2,5 tbsp) Lactic Acid (88%)

Water Prep

Amt	Name	Type	#	%/IBU	Volume
364,07 L	Øster Løgum Vand	Water	1	-	-
60,00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
30,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-
30,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
26,00 ml	Lactic Acid (Mash)	Water Agent	5	-	-
10,00 g	Calcium Chloride (Mash)	Water Agent	6	-	-
5,00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	7	-	-
5,00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	8	-	-
5,00 g	Salt (Mash)	Water Agent	9	-	-
5,00 g	Salt (Mash)	Water Agent	10	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
44,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	11	67,2 %	28,69 L
13,50 kg	Munich Malt light (15,0 EBC)	Grain	12	20,6 %	8,80 L
8,00 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	13	12,2 %	5,22 L
60,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	14	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 147,10 L of water at 74,7 C	66,7 C	60 min

- Sparge Water Acid: 60,4 ml (4,1 tbsp) Lactic Acid (88%)
- Fly sparge with 217,84 L water at 80,0 C
- Add water to achieve boil volume of 296,35 L
- Estimated pre-boil gravity is 1,054 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
250,00 g	Bravo [15,50 %] - Boil 90,0 min	Hop	15	31,9 IBUs	-
110,00 g	Simcoe [13,00 %] - Boil 90,0 min	Hop	16	11,8 IBUs	-
10,40 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	17	-	-

- Estimated Post Boil Vol: 278,35 L and Est Post Boil Gravity: 1,059 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
 Transfer wort to fermenter
 Add water if needed to achieve final volume of 260,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	18	-	-

- Measure Actual Original Gravity _____ (Target: 1,059 SG)
 Measure Actual Batch Volume _____ (Target: 260,00 L)

Fermentation

- 06 Jun 2020 - 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	Volume
500,00 g	Amarillo Gold [8,50 %] - Dry Hop 5,0 Days	Hop	19	0,0 IBUs	-
300,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	20	0,0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1,013 SG)
 Date Bottled/Kegged: 20 Jun 2020 - Carbonation: Bottle with 1397,60 g Table Sugar
 Age beer for 30,00 days at 18,3 C
 20 Jul 2020 - Drink and enjoy!

Notes