

ØLB Nr. 54 Sierra Nevada Pale Ale

American Pale Ale (10 A)

Type: All Grain
Batch Size: 175,00 l
Boil Size: 196,96 l
Boil Time: 90 min
End of Boil Vol: 186,46 l
Final Bottling Vol: 170,00 l
Fermentation: Ale, Single Stage

Date: 08 Feb 2014
Brewer:
Asst Brewer:
Equipment: 1 Blichmann BoilerMaker 55 Gallon (200 l) 100%
Efficiency: 72,00 %
Est Mash Efficiency: 73,6 %
Taste Rating: 42,0



Taste Notes: The Quintessential West Coast Pale Ale

If someone were to ask me which one beer typifies not only the American Pale Ale style, I would answer with not a second's doubt "Sierra Nevada Pale Ale." In fact, I might be so inclined to say this is the beer that typifies the 'American style' craft beer. Yes, I know there are wide range of craft beers and craft beer styles - but the citrusy, just slightly light amber, clean style typified by this beer seems something that we Americans have embraced in our brewing and just maybe might be something that we can claim as our own.

The Beer

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: 242,77 l
- Mash Water Acid:
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Water Prep

Amt	Name	Type	#	%/IBU
130,00 l	Øster Løgum Vand	Water	1	-
113,00 l	Øster Løgum Vand	Water	2	-
50,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	3	-
35,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	4	-
30,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	5	-
12,00 g	Salt (Mash 60,0 mins)	Water Agent	6	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
27,00 kg	Pilsner (2 Row) (3,9 EBC)	Grain	7	63,2 %
12,00 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	8	28,1 %
3,75 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	9	8,8 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 114,49 l of water at 75,8 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 128,26 l water at 75,6 C
- Add water to achieve boil volume of 196,96 l
- Estimated pre-boil gravity is 1,050 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
200,00 g	Centennial Pellet [10,00 %] - Boil 90,0 min	Hop	10	25,8 IBUs

Steeped Hops

Amt	Name	Type	#	%/IBU
300,00 g	Cascade [5,50 %] - Steep/Whirlpool 60,0 min	Hop	11	9,0 IBUs
100,00 g	Cascade [6,00 %] - Steep/Whirlpool 60,0 min	Hop	12	3,3 IBUs

- Estimated Post Boil Vol: 186,46 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 175,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
3,0 pkg	Safale American 35 gr (DCL/Fermentis #US-05 35 gr) [50,28 ml]	Yeast	13	-

- Measure Actual Original Gravity _____ (Target: 1,055 SG)
- Measure Actual Batch Volume _____ (Target: 175,00 l)
- Add water if needed to achieve final volume of 175,00 l

Fermentation

- 08 Feb 2014 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,013 SG)
- Date Bottled/Kegged: 22 Feb 2014 - Carbonation: Bottle with 963,12 g Corn Sugar
- Age beer for 30,00 days at 18,3 C
- 24 Mar 2014 - Drink and enjoy!

Notes