

ØLB Nr. 58 Sierra Nevada Pale Ale

American Pale Ale (10 A)

Type: All Grain
Batch Size: 200,00 l
Boil Size: 170,92 l
Boil Time: 90 min
End of Boil Vol: 160,42 l
Final Bottling Vol: 190,00 l
Fermentation: Ale, Single Stage

Date: 09 Jun 2014
Brewer: Steffen, Mogens, Leif, Steen og Nis
Asst Brewer:
Equipment: 160_Blichmann BoilerMaker 55 Gallon (208 l)
160L
Efficiency: 72,00 %
Est Mash Efficiency: 73,4 %
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 maltness 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: 300,99 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	50,0 %
20,00 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	10,0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 160,40 l of water at 73,6 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 90,57 l water at 75,6 C
- Add water to achieve boil volume of 170,92 l
- Estimated pre-boil gravity is 1,067 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
300,00 g	Centennial Pellet [10,00 %] - Boil 30,0 min	Hop	10	20,9 IBUs
50,00 g	Klar urt (Boil 15,0 mins)	Fining	11	-

Steeped Hops

Amt	Name	Type	#	%/IBU
300,00 g	Cascade [5,50 %] - Steep/Whirlpool 60,0 min	Hop	12	6,8 IBUs
100,00 g	Cascade [6,00 %] - Steep/Whirlpool 60,0 min	Hop	13	2,5 IBUs

- Estimated Post Boil Vol: 160,42 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 200,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
3,0 pkg	Bry 97 West Coast ale 35 gr (Lallemand Danstar #Bry 97 35 gr) [50,28 ml]	Yeast	14	-

- Measure Actual Original Gravity _____ (Target: 1,056 SG)
- Measure Actual Batch Volume _____ (Target: 200,00 l)
- Add water if needed to achieve final volume of 200,00 l

Fermentation

- 09 Jun 2014 - 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: 23 Jun 2014 - Carbonation: Bottle with 1076,43 g Corn Sugar
- Age beer for 30,00 days at 18,3 C
- 23 Jul 2014 - Drink and enjoy!

Notes