

ØLB Nr. 77 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: 220,00 l
Fermentation: Ale, Single Stage

Date: 09 Apr 2016
Brewer: Nicolai, Leif, Steen, Per og Nis
Asst Brewer:
Equipment: 1a_Blichmann BoilerMaker 55 Gallon (230 l) 100%
Efficiency: 72,00 %
Est Mash Efficiency: 73,3 %
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

- Create a yeast starter with 10,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 313,33 l
- Mash Water Acid:
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Water Prep

Amt	Name	Type	#	%/IBU
168,00 l	Øster Løgum Vand	Water	1	-
140,00 l	Øster Løgum Vand	Water	2	-
30,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	3	-
30,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	4	-
30,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	5	-
22,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	6	-
22,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	7	-
20,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	8	-
5,00 g	Salt (Mash 60,0 mins)	Water Agent	9	-
5,00 g	Salt (Mash 60,0 mins)	Water Agent	10	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
48,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	11	85,7 %
8,00 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	12	14,3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 149,04 l of water at 73,0 C	66,7 C	60 min

- Sparge Water Acid:
- Fly sparge with 164,29 l water at 75,6 C
- Add water to achieve boil volume of 254,25 l
- Estimated pre-boil gravity is 1,049 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
250,00 g	Citra [12,00 %] - Boil 60,0 min	Hop	13	27,8 IBUs
200,00 g	Amarillo [9,20 %] - Boil 30,0 min	Hop	14	13,1 IBUs
55,00 g	Klar urt (Boil 15,0 mins)	Fining	15	-

- Estimated Post Boil Vol: 243,75 l and Est Post Boil Gravity: 1,053 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
5,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	16	-

- Measure Actual Original Gravity _____ (Target: 1,053 SG)
- Measure Actual Batch Volume _____ (Target: 230,00 l)
- Add water if needed to achieve final volume of 230,00 l

Fermentation

- 09 Apr 2016 - 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	17	-

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	18	0,0 IBUs

- Measure Final Gravity: _____ (Estimate: 1,012 SG)
- Date Bottled/Kegged: 23 Apr 2016 - Carbonation: Bottle with 1382,35 g Corn Sugar
- Age beer for 30,00 days at 18,3 C
- 23 May 2016 - Drink and enjoy!

Notes