

Sierra Nevada Red Ale. Bryg nr

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: 261,00 l
Fermentation: Ale, Single Stage

Date: 08 Apr 2017
Brewer: Nicolai, Leif, Mogens, Per og Nis
Asst Brewer: Torben
Equipment: 1a2_Blichmann BoilerMaker
 55 Gallon (250 l) 100%
Efficiency: 84,00 %
Est Mash Efficiency: 87,2 %
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
- Clean and Prepare Brewing Equipment
- Total Water Needed: 354,43 l
- Mash Water Acid: 33,1 ml Lactic Acid (88%)
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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 |
|----------|---------------------------------------|-------|----|--------|
| 30,00 kg | Pale Malt (2 Row) Bel (5,9 EBC) | Grain | 9 | 54,5 % |
| 15,00 kg | Munich Malt light (15,0 EBC) | Grain | 10 | 27,3 % |
| 10,00 kg | Caramel/Crystal Malt - 10L (19,7 EBC) | Grain | 11 | 18,2 % |
| 60,00 ml | Amylase Enzyme (Mash 60,0 mins) | Other | 12 | - |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|---------------------------------|------------------|-----------|
| Mash In | Add 146,44 l of water at 73,5 C | 66,7 C | 60 min |

- Sparge Water Acid: 0,1 ml Lactic Acid (88%)
- Fly sparge with 207,99 l water at 80,0 C
- Add water to achieve boil volume of 296,35 l
- Estimated pre-boil gravity is 1,049 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|-----|------|------|---|-------|
|-----|------|------|---|-------|

| | | | | |
|----------|-----------------------------------|--------|----|-----------|
| 250,00 g | Simcoe [13,00 %] - Boil 60,0 min | Hop | 13 | 26,1 IBUs |
| 225,00 g | Amarillo [9,20 %] - Boil 30,0 min | Hop | 14 | 12,8 IBUs |
| 60,00 g | Klar urt (Boil 15,0 mins) | Fining | 15 | - |

- Estimated Post Boil Vol: 278,35 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 260,00 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 | 16 | - |

- Measure Actual Original Gravity _____ (Target: 1,054 SG)
 Measure Actual Batch Volume _____ (Target: 260,00 l)
 Add water if needed to achieve final volume of 260,00 l

Fermentation

- 08 Apr 2017 - 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 | 17 | 0,0 IBUs |
| 300,00 g | Citra [12,00 %] - Dry Hop 5,0 Days | Hop | 18 | 0,0 IBUs |

- Measure Final Gravity: _____ (Estimate: 1,012 SG)
 Date Bottled/Kegged: 22 Apr 2017 - Carbonation: Bottle with 1492,24 g Table Sugar
 Age beer for 30,00 days at 18,3 C
 22 May 2017 - Drink and enjoy!

Notes