

Bryg Nr. 123 Sierra Nevada Pale A

American Pale Ale (10 A)

Type: All Grain

Batch Size: 210,00 L

Boil Size: 268,00 L

Boil Time: 90 min

End of Boil Vol: 250,00 L

Final Bottling Vol: 216,00 L

Fermentation: Ale, Single Stage

Date: 02 Jul 2022

Brewer: Nicolai, Leif, og Nis

Asst Brewer: Torben

Equipment: 200 L Polsinelli 66%

Efficiency: 75,00 %

Est Mash Efficiency: 85,7 %

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.

Ingredients

Amt	Name	Type	#	%/IBU	Volume
330,00 L	Øster Løgum Vand	Water	1	-	-
48,46 ml	Lactic Acid (Mash)	Water Agent	2	-	-
24,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-
24,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
21,00 ml	Lactic Acid (Mash)	Water Agent	5	-	-
8,00 g	Calcium Chloride (Mash)	Water Agent	6	-	-
4,00 g	Salt (Mash)	Water Agent	7	-	-
4,00 g	Salt (Mash)	Water Agent	8	-	-
3,00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	9	-	-
3,00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	10	-	-
32,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	11	59,3 %	20,86 L
12,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	12	22,2 %	7,82 L
5,00 kg	CHÂTEAU MUNICH LIGHT® (15,0 EBC)	Grain	13	9,3 %	3,26 L
5,00 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	14	9,3 %	3,26 L
48,46 ml	Amylase Enzyme (Mash 60,0 mins)	Other	15	-	-
373,43 g	Amarillo [9,20 %] - Boil 90,0 min	Hop	16	32,3 IBUs	-
164,31 g	Cascade [5,50 %] - Boil 90,0 min	Hop	17	7,7 IBUs	-
8,40 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	18	-	-
5,7 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	19	-	-
403,85 g	Cascade [5,50 %] - 3,0 Days Before Bottling for 5,0 Days	Hop	20	0,0 IBUs	-
242,31 g	Amarillo [9,20 %] - 3,0 Days Before Bottling for 5,0 Days	Hop	21	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,059 SG

Est Final Gravity: 1,013 SG

Estimated Alcohol by Vol: 6,1 %

Bitterness: 40,0 IBUs

Est Color: 11,2 EBC

Measured Original Gravity: 1,058 SG

Measured Final Gravity: 1,012 SG

Actual Alcohol by Vol: 6,1 %

Calories: 545,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out

Sparge Water: 170,88 L

Sparge Temperature: 80,0 C

Adjust Temp for Equipment: TRUE

Est Mash PH: 5,79

Measured Mash PH: 5,40

Total Grain Weight: 54,00 kg

Grain Temperature: 22,0 C

Tun Temperature: 10,0 C

Target Mash PH: 5,20

Mash Acid Addition: 34,7 ml (2,3 tbsp)

Lactic Acid (88%)

Sparge Acid Addition: 47,4 ml (3,2 tbsp)

Lactic Acid (88%)

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 161,20 L of water at 72,8 C	66,7 C	60 min

Sparge: Fly sparge with 170,88 L water at 80,0 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 1134,90 g
Keg/Bottling Temperature: 20,0 C
Fermentation: Ale, Single Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 1134,90 g
Table Sugar
Carbonation (from Meas Vol): Bottle with
1313,53 g Table Sugar
Age for: 30,00 days

Notes

Created with BeerSmith