

# B089: Sierra Nevada Pale Ale

American Pale Ale (10 A)

**Type:** All Grain  
**Batch Size:** 114,00 l  
**Boil Size:** 129,18 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 121,68 l  
**Final Bottling Vol:** 108,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 11 Jan 2014  
**Brewer:** Erik Borg  
**Asst Brewer:** Annette, Henning, Irene  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 78,00 %  
**Est Mash Efficiency:** 80,1 %  
**Taste Rating:** 30,0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 155,72 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
25,00 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	1	94,3 %
1,50 kg	Caramunich I (Weyermann) (90,0 EBC)	Grain	2	5,7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 79,50 l of water at 74,1 C	68,0 C	60 min
Mash Out	Heat to 77,0 C over 20 min	77,0 C	10 min

- Fly sparge with 76,22 l water at 77,0 C
- Add water to achieve boil volume of 129,18 l
- Estimated pre-boil gravity is 1,051 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
120,0 g	Perle [7,30 %] - Boil 90,0 min	Hop	3	18,2 IBUs
200,0 g	Cascade [7,20 %] - Boil 45,0 min	Hop	4	25,7 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	5	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	6	-
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	8	-

Steeped Hops

Amt	Name	Type	#	%/IBU
400,0 g	Cascade [7,20 %] - Steep/Whirlpool 0,0 min	Hop	7	0,0 IBUs

- Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,057 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 114,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Safale American (DCL/Fermentis #US-05, 71g) [50 ml]	Yeast	9	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,057 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 114,00 l)
- Add water if needed to achieve final volume of 114,00 l

Fermentation

- 11 Jan 2014 - Primary Fermentation (28,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,014 SG)
- Date Bottled/Kegged: 08 Feb 2014 - Carbonation: Keg with 1,11 bar

- Age beer for 30,00 days at 2,0 C
- 10 Mar 2014 - Drink and enjoy!

Notes