BREWMART SERIES RECIPE KITS
DOM: 00/00
13090

SIERRA PALE ALE

BJCP 2015: 18B

ALL-GRAIN METHOD (13090)

5.2kg JW Traditional Ale

SPECIALTY MALTS

0.45kg JW Crystal Light

VITAL BEER STATS

Batch Volume: 23 litres

Boil Volume: 28 litres

Mash time: 60 mins @ 65°C

Boil time: 60 mins

Wyeast 1056
WLP001
MG American Ale
US-05
BRY-97
MJ M44 West Coast

HOPS

30g Cascade	@	60	(Bittering hops)
45g Cascade	@	30	(Flavour hops)
30g Cascade	@	0	(Aroma hops)

OTHER ADDITIONS

Whirlfloc tablet	@ 10 (Boil)

SUGGESTED YEAST

Wyeast 1056 – American Ale
WLP001 – California Ale
SafAle US-05
Danstar BRY-97
Morgans American Ale Yeast
MJ M44 West Coast Ale

BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

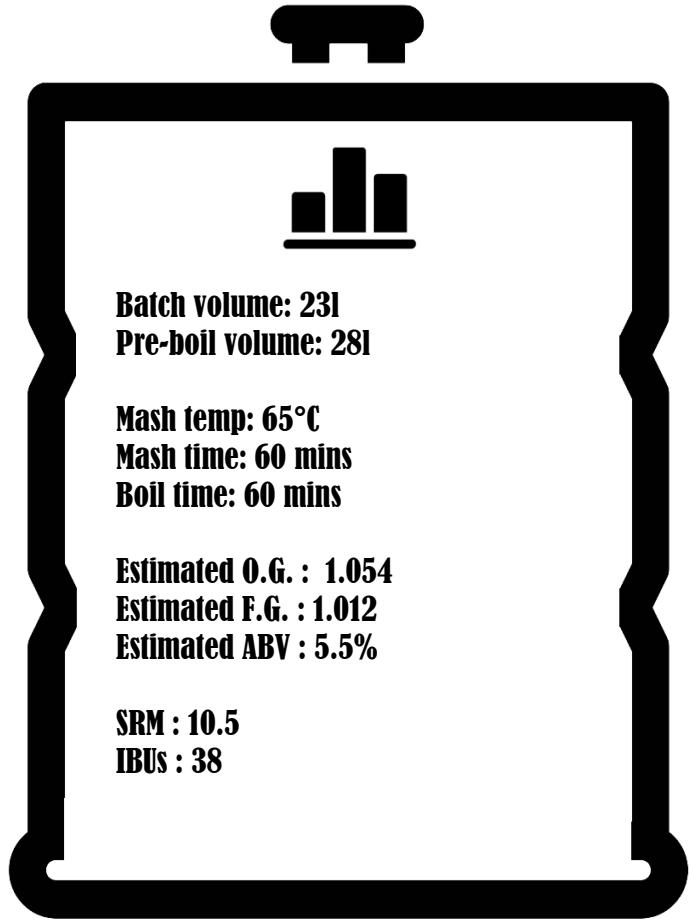
Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.054
Estimated F.G. : 1.012
Estimated ABV : 5.5%

SRM : 10.5
IBUs : 38

NOTES

MY RATING:
1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A pale, refreshing, and hoppy ale, yet with sufficient supporting malt to make the beer balanced and drinkable. The clean hop presence can reflect classic or modern American or New World hops.

Aroma: Moderate to strong hop aroma with a wide range of possible characteristics including citrus, floral, pine, resinous, tropical fruit, and stone fruit. Fruity esters vary from moderate to none.

Appearance: Pale golden to light amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavour: Moderate to high hop flavour. Low to moderate clean grainy-malt character supports the hop and may show small amounts of specialty malt character (bready, toasty, biscuity). Moderate to high hop bitterness with a medium to dry finish.

Mouthfeel: Medium-light to medium body. Moderate to high carbonation. Overall smooth finish without astringency and harshness.