



DOM: 195/22

13095

STONE & WOOD PACIFIC ALE

BJCP 2015: 1D



ALL-GRAIN METHOD (13095)

4kg WY Pilsner Malt



VITAL BEER STATS

Batch Volume: 23 litres

Wveast 1056

Boil Volume: 28 litres

MG American Ale

US-05

Mash time: 60 mins @ 65°C

BRY-97 MI M44 West Coast

Boil time: 60 mins



SPECIALTY MALTS

0.55kg JW Wheat Malt 0.4kg BL Flaked Oats 0.15kg WY Acidulated Malt



HOPS

15g Galaxy

15 @

(Bittering hops)

45g Galaxy

Hop stand @

(30 mins @ 80°C)

30g Galaxy

@ Dry hop

(3 days)



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:
Veast strain used:



Batch volume: 231 Pre-boil volume: 281

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

Estimated O.G.: 1.048 Estimated F.G.: 1.011 Estimated ABV: 5.0%

SRM: 3.2 IBUS: 27

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. Jam packed full of fresh tropical fruit aromas and flavours. The perfect summer session beer.

Arollia: 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.