

# LOW-ALCOHOL AMERICAN PALE ALE

**BJCP 2015: 18B**



## ALL-GRAIN METHOD (13480)

0.5kg JW Munich Light  
0.5kg SM Maris Otter



## SPECIALTY MALTS

0.3kg WY Carapils  
0.2kg GF Toffee Malt  
0.1kg BL Flaked Barley



## VITAL BEER STATS

**Batch Volume: 23 litres**

**Boil Volume: 28 litres**

**Mash time: 30 mins @ 80°C**

**Boil time: 60 mins**

**ABV : 0.5%**

**LalBrew Verdant IPA**  
**Wyeast 1056**  
**Bluestone San Diego**  
**MG American Ale**  
**SafAle US-05**  
**MJ M44 West Coast**



## HOPS

15g	Warrior	@	15	(Bittering hops)
30g	Sabro	@	5	(Flavour hops)
15g	Amarillo	@	5	(Flavour hops)
30g	Sabro	@	DH for 5 days	(Aroma hops)
30g	Amarillo	@	DH for 5 days	(Aroma hops)



## OTHER ADDITIONS

Whirlfloc @ 10 (Boil)



## SUGGESTED YEAST

LalBrew Verdant IPA  
Wyeast 1056 – American Ale  
WLP001 – California Ale  
SafAle US-05  
Morgans American Ale Yeast  
MJ M44 West Coast Ale



## BREW DAY 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: 80°C  
Mash time: 30 mins  
Boil time: 60 mins

Estimated O.G. : 1.015  
Estimated F.G. : 1.008  
Estimated ABV : 0.9%

SRM : 3  
IBUs : 33

## 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.