

SMaSH NECTARON PALE ALE

BJCP 2015: 18B



ALL-GRAIN METHOD (13975)

5kg CP Premium Ale



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 1056

WLP001

Boil Volume: 28 litres

MG American Ale

US-05

Mash time: 60 mins @ 65°C

BRY-97

MJ M44 West Coast

Boil time: 60 mins



SPECIALTY MALTS



HOPS

15g Nectaron	@	60	(Bittering hops)
15g Nectaron	@	10	(Flavour hops)
30g Nectaron	@	0	(Aroma hops)
40g Nectaron	@	Dry hop	(3 to 5 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



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

Estimated O.G. : 1.048
Estimated F.G. : 1.011
Estimated ABV : 4.9%

SRM : 4.6
IBUs : 22

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.