



American Pale Ale

BJCP Category 18B



It's all about the hops!

American or New World hop varieties need to have a moderate to strong presence in both aroma and flavor.

Grainy malt character supports the hops, optionally small amounts of specialty malt character. Caramel flavors aren't necessary, and if present, should be restrained.

Medium to dry finish, hop flavor and aroma sticks around, but the aftertaste should be clean and not harsh.

Insert your title here



Typical Hops

Cascade, Centennial,
Columbus, Chinook,
Amarillo, Simcoe, and
Glacier.



Typical Yeasts

WLP001, Wyeast
1056, Safale US-05
(Chico strains)



Water

Harder Water
showcases the hops.
(Refer to your favorite
water tool.)

Other bits

- Great Style for Extract brewers
- If you haven't started messing with water chemistry, this is a good style to start with.
 - Start with RO or Distilled water and follow your brewing software's recommendation for a pale hoppy water profile.
- ABV for this style is 4.5 – 6.2 – There's no reason to max that out. This is a session beer.
- Shoot for a hop / bitterness ratio of $\sim .7$
(IBU/OG – 1) For example 1.052 OG and 38 IBU $\rightarrow 38/52 = .7307$
- Typical grain bill is 90 – 100% pale malt, optionally less than 3% wheat, possibly some crystal. Endless variations.

SIERRA NEVADA PALE ALE CLONE

INGREDIENTS FOR 5 U.S. GALLONS (19 L)

11.0 LB (5 KG) AMERICAN TWO-ROW PALE ALE MALT
1.0 LB (0.45 KG) CRYSTAL MALT (40-60L)
1.0 OZ (28 G) PERLE HOPS (90 MIN BOIL)
1.0 OZ (28 G) CASCADE HOPS (15 MIN.)
1.25 OZ (35 G) CASCADE HOPS (5 MIN.)
1.0 OZ (28 G) CASCADE HOPS (SECONDARY FERMENTER DRY HOP)
WYEAST AMERICAN ALE YEAST #1056

- TARGET ORIGINAL GRAVITY: 1.052
- TARGET FINAL GRAVITY: 1.011
- ABV: 5 TO 6%
- IBU: 36 TO 38
- SRM: 8 TO 9



FOR EXTRACT, SUBSTITUTE 6.6 POUNDS LIGHT OR PALE MALT EXTRACT SYRUP OR 5.5 POUNDS LIGHT OR PALE DRY MALT.

USE A SINGLE STEP INFUSION MASH OF 152° F FOR ONE HOUR. USE 3 TO 3.5 GALLONS WATER FOR THE MASH AND 4 TO 5 GALLONS SPARGE WATER AT APPROXIMATELY 170° F TO YIELD APPROXIMATELY 6 TO 6.5 GALLONS WORT. BOIL TIME IS 90 MINUTES BUT INCREASE TO YIELD 5 TO 5.5 GALLONS. CHILL, AERATE WELL AND PITCH YEAST.

FOR EXTRACT, STEEP THE 1 POUND CRUSHED CRYSTAL MALT FOR 30 MINUTES IN 2 GALLONS WATER. HEAT TO APPROXIMATELY 170° F (NOT EXCEEDING 180° F), REMOVE GRAIN BAG, BRING WATER TO A BOIL, ADD EXTRACT AND BOIL ONE HOUR, ADDING HOPS AT APPROPRIATE TIMES.

FERMENT IN PRIMARY ONE TO TWO WEEKS. WATCH YOUR FERMENT TEMPERATURES, TAKING CARE TO KEEP THEM IN THE 63 TO 68° F RANGE. DRY HOP IN SECONDARY FOR ONE TO TWO WEEKS.

*July / August 2004
Zymurgy magazine,
pg 24.

Sources and more reading...

Sierra Nevada Pale Ale - Clone Recipe in July/August 2004 Zymurgy pg 24

BJCP 2015 Style Guidelines for American Pale Ale

Brewing American Pale Ale - BYO Article

<https://byo.com/article/american-pale-ale-style-profile/>

Make Your Best American Pale Ale Beer and Brewing

<https://beerandbrewing.com/make-your-best-american-pale-ale/>

Balancing your beer with the Bitterness Ratio

<http://beersmith.com/blog/2009/09/26/balancing-your-beer-with-the-bitterness-ratio/>