

Pale Ale Mania 2010

Recipes



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Pale Ale Mania 2010

Held at AD Ryans Restaurant & Bar, Diamond Creek on Sunday 1st August 2010

For a full listing of results, please visit our website at: <http://www.worthogs.net>

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Recipe book compiled & edited by Glenn Le Page

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* Best in Show



English Pale Ale - 1st Place

Glenn Le Page, Wort Hogs

Recipe Specifications:

Batch size: 56 litres, 50 litres in fermenter
OG 1.048
FG 1.014
Estimated Colour: 17 EBC
Estimated Bitterness: 36 IBU
Boil Time: 80 Minutes

Grains:

9.0 kg Pale Malt (Joe White) (5.9 EBC)
1.1 kg Dark Munich (Joe White) (30 EBC)
0.5 kg Crystal (Joe White) (142 EBC)

Water Treatment:

12 g Calcium Chloride

Mash Schedule:

Single infusion for 70 minutes @ 67°C
Mash Out, 15 minutes @ 77°C
Batch Sparge

Hops & Boiling:

Boil Time: 80 Minutes
60 g Styrian Goldings [4.6 %] (First Wort Hop)
25 g Green Bullet [8.5 %] (70 min)
40 g Styrian Goldings [4.6 %] (70 min)

Fermentation:

Safeale S-04



Best English Pale Ale

English Pale Ale - 2nd Place

Lukas Dedman, Wort Hogs

Recipe Specifications:

Batch size: 46 litres in fermenter
OG 1.052
FG 1.010
Boil Time: 90 Minutes

Grains:

9.0 kg Ale Malt (Joe White)
1.0 kg Light Munich (Joe White)
0.6 kg Medium Crystal (Joe White)
0.4 kg Carahell (Weyerman)

Water Treatment:

1.5 tbl spoon gypsum

Mash Regime:

Mashed for 90 minutes @ 68°C

Hops & Boiling:

50 g Fuggles 60 minutes
20 g Goldings 50 minutes
60 g Goldings 30 minutes
40 g Goldings end of boil
1 tablet irish moss

Fermentation:

Safeale S-05



English Pale Ale Judges
Ward, Dale & Mark

English Pale Ale - 3rd Place

Ward Allen, Wort Hogs

Recipe Specifications:

Batch size: 40 litres, Wort size 40 litres
Anticipated OG 1.050
Anticipated SRM: 13.2
Anticipated IBU: 36.1
Brewhouse Efficiency: 75%
Boil Time: 60 Minutes

Grains:

7.50 kg Pale Malt	(84.3%)
0.5 kg Imperial Malt	(5.6%)
0.35 kg Crystal (150 L)	(3.9%)
0.05 kg Carafa Special	(0.6%)
0.5 kg Golden Naked Oats	(5.6%)

Hops & Boiling:

Boil Time: 60 Minutes
26 g Galaxy Pellet [14%] (60 min)
20 g Goldings - E.K. Pellet [4.75%] (30 min)
20 g Fuggle Pellet [5%] (15 min)

Fermentation:

Safeale S-04



The Milton Cup

India Pale Ale - 1st Place

Neil Kay, Wort Hogs

Recipe Specifications:

Batch size 15.2 litres
OG 1.072
Boil Time: 60 Minutes

Grains:

3.75 kg Pale Malt
0.75 kg Munich Malt
0.5 kg Crystal Malt

Water Treatment:

Gypsum in mash

Mash Schedule:

Double Decoction mash
Protein rest: Add 20.85 litres of water at 52.5°C for a step temp of 50°C for 35 min
Saccharification: Decoct 6.70 litres of mash and boil it for a step temp of 63.9°C for 20 min
Saccharification: Decoct 4.08 litres of mash and boil it for a step temp of 70.0°C for 20 min
Mash out: Heat to 75.6°C over 10 minutes

Hops & Boiling:

Boil Time: 60 Minutes
21 g Pacific gem [12.5 %] (First Wort Hop)

Fermentation:

Wyeast 2206



Best IPA

India Pale Ale - 2nd Place

John Strantzen, Wort Hogs

Recipe Specifications:

Batch size 26.5 litres in boiler, 19.3 litres in fermenter
OG: 1.065
FG: 1.014
Alc: 6.5%
Estimated IBU: 49.5 IBU
Boil Time: 65 Minutes
Age at judging: 12 months

Grains:

4.45 kg Baird Maris Otter (6 EBC)	(71.2%)
1.44 kg Weyermann Dark Munich (20 EBC)	(23%)
286 g Weyermann Cara Amber (70 EBC)	(4.6%)
72 g Weyermann Cara Aroma (350 EBC)	(1.2%)

Water Treatment:

Preboiled water with a total of 12.5 g CaSO₄ (calcium sulphate). By using stock solutions of these brewing salts as suggested in Tony Wheeler's paper "Key Concepts In Water Treatment" (Section 6.3, available on the Melbourne Brewers website which can be accessed via the Worthogs link), I added these salts at various stages of the brewing process. For this beer, 2 g in 3.5 litres of water was used at dough in, 7.5 g was used in decoction and mash out, with the remaining 3 g of CaSO₄ used in the sparge water. (These are approximate figures based on estimates. I use some of the CaSO₄ in the sparge water to help keep the pH of the final runnings low, and, hopefully, avoid any harsh, oversparged characters)

Mash Regime:

Single decoction mash, using an insulated mash-lauter tun. For typical details of the process I use, refer to my EPA recipe in the 2008 Pale Ale Mania Recipe Booklet.

Hops & Boiling:

40 g Goldings pellets mash hops
23 g Galaxy pellets (10% AA) first wort hopping
20 g Goldings pellets "first wort bottling" hops
For details of the "first wort bottling" hops process, refer to my EPA recipe in the 2008 Pale Ale Mania Recipe Booklet.

Notes:

Can't remember why I made this beer this way. It appears to be an attempt to increase the base and Munich malt from last year's EPA recipe (which was entered as an IPA) to lift its alcohol levels to that of an IPA. At 6.5%, it seems that I got carried away, or my efficiency is improving. Whatever, it was just entered to make up numbers....

India Pale Ale - 3rd Place

Lukas Dedman, Wort Hogs

Recipe Specifications:

Batch size: 47 litres in fermenter
OG 1.054
FG 1.017
Boil Time: 90 Minutes

Grains:

7.0 kg Pilsner Malt (Joe White)
2.0 kg Light Munich (Joe White)
1.0 kg Vienna (Joe White)
0.6 kg Medium Crystal

Water Treatment:

1.5 tbl spoon gypsum

Mash Regime:

Mashed for 90 minutes @ 65-67°C

Hops & Boiling:

60 g Target 60 minutes
20 g Goldings 50 minutes
40 g Goldings 40 minutes
60 g Goldings 30 minutes
10 g Goldings 10 minutes
50 g Goldings end of boil
1 tablet irish moss

Fermentation:

Safeale S-04



IPA & Australian Pale Ale Judges
Paul, Michael & Dave

American Pale Ale - 1st Place

Kevin teWierik

Recipe Specifications:

Batch size 28 litres
Boil Time: 60 Minutes

Grains:

5.3 kg Marris Otter
0.5 kg Munich type 1
0.3 kg Caramalt
0.3 kg Carapils

Hops & Boiling:

20 g	Northern brewer [9.6%]	60 min
20 g	Cascade [7.8%]	20 min
15 g	Simcoe [12.3%]	20 min
30 g	Cascade [7.8%]	5 min
30 g	Simcoe [12.3%]	5 min
15 g	Cascade [7.8%]	0 min
15 g	Simcoe [12.3%]	0 min

Whirlfloc and yeast nutrient added at 15min

Fermentation:

Wyeast 1056 - 18°C



American Pale Ale Judges
Lukas, Lex & Neil

American Pale Ale - 2nd Place

Nathaniel Reeves

Recipe Specifications:

Batch size: 38 litres

OG 1.047

FG 1.010

Grains:

5.0 kg Ale Malt (Powell's)

2.0 kg Munich (Powell's)

0.5 kg Caramalt (Powell's)

0.2 kg CaraMunich

0.2kg CaraAmber

Mash Regime:

Mash for 60 minutes @ 66°C

Hops & Boiling:

Boil Time: 60 Minutes

20 g Nelson Sauvignon 40 minutes

60 g Riwaka (Dsaaz) 15 minutes

20 g Nelson Sauvignon 15 minutes

40 g Centennial 15 minutes

30 g Riwaka (Dsaaz) 5 minutes

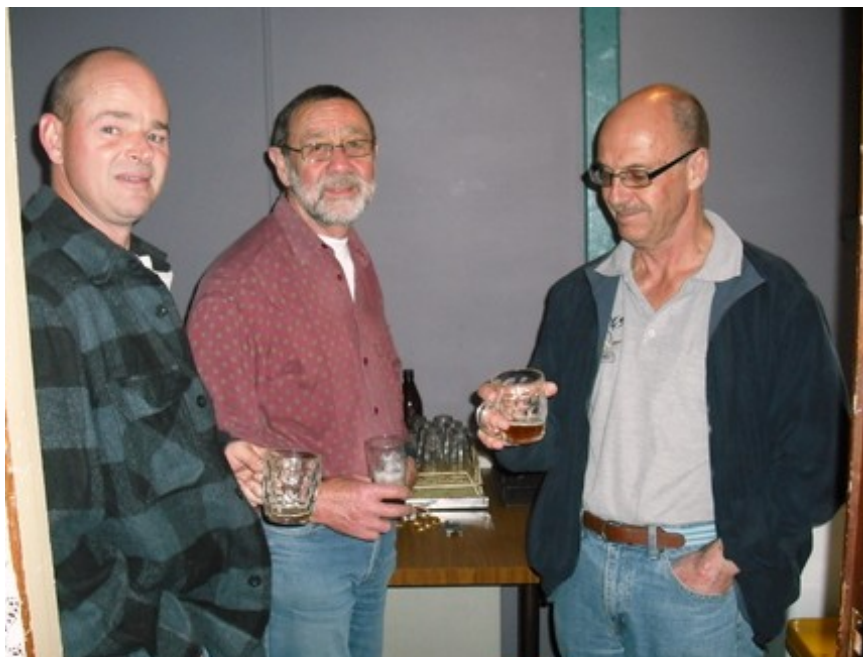
20 g Centennial 5 minutes

Dry Hop Riwaka @ 1.5g per litre

Fermentation:

Wyeast 1272 (American ale 2) at 18°C

Stewards
Mark, Robin & John



American Pale Ale - 3rd Place

David Plant

Recipe Specifications:

Batch size: 19 litres in fermenter
OG 1.042
FG 1.010

Ingredients:

15 litre Fresh Wort Kit (ND Brewing supplies, Amarillo Ale)

Fermentation:

Safale US-05 at 17-20°C for 7 days

Hops:

Crash chilled at 4°C for 3 days
Dry Hop - Racked over 20g Amarillo Pellets (8.6% AA) for 2 days

Notes:

Bottled and primed with caster sugar.
Age at judging was 5 weeks.
This kit was very simple and is great for a beginner or someone who does not have the room for, or has not yet made the transition to all-grain.



Australian Pale Ale - 1st Place

Lukas Dedman, Wort Hogs

Recipe Specifications:

Batch size: 48 litres in fermenter
OG 1.054
FG 1.010
Boil Time: 80 Minutes

Grains:

8.0 kg Pilsner Malt (Joe White)
2.0 kg Ale Malt (Joe White)
0.5 kg Rice Flakes
0.4 kg Medium Crystal

Water Treatment:

1.5 tbl spoon gypsum

Mash Regime:

Mashed for 80 minutes @ 67°C

Hops & Boiling:

40 g Pride of Ringwood 60 minutes
20 g Cascade 40 minutes
40 g Cascade 30 minutes
40 g Cascade end of boil
10 g Pride of Ringwood end of boil
1 tablet irish moss

Fermentation:

Safeale S-04

Notes:

Definitely a cakewalk this first place, which I do denounce seeing there was only 1 entry, but I still have bragging rights for Best in Show.

Best Australian Pale Ale
Also Best in Show



Pale Ale Mania Hall of Fame

		English	IPA	American	Australian
1999	1st	Howard Morton *	Not Run	Michael van der Heyden	Mike Guenzel
	2nd	Mark Jones		John Strantzen	Howard Morton
	3rd	David Yeske		Shane Ward	Rob Davidson
2000	1st	Glenn Le Page	John Strantzen *	Mark Hibberd	Michael van der Heyden
	2nd	Grant Cairns	David Watson	Paul Rigby	D. Blair
	3rd	Michael van der Heyden	Paul Rigby	Michael van der Heyden	Michael Guenzel
2001	1st	Neil Kay	John Strantzen	Alex Troncoso *	Gavin Germon
	2nd	Neil Kay	Gavin Germon	Paul Rigby	Michael Guenzel
	3rd	Michael Guenzel	John Lovett	John Strantzen	Mick McDonald
2002	1st	Gavin Germon	John Strantzen	Alex Troncoso *	Gavin Germon
	2nd	Michael van der Heyden	John Lovett	John Lovett	Sandy Atkins
	3rd	John Strantzen	John Strantzen	John Strantzen	Sandy Atkins
2003	1st	Michael van der Heyden	Gavin Germon	Gavin Germon	Michael Carden *
	2nd	Tony Wheeler	Mark Beevis	Anthony Jones	Anthony Jones
	3rd	Alex Troncoso	Michael van der Heyden	Rod Kuiper	Alan Clydesdale
2004	1st	Michael van der Heyden	John Strantzen	Mark Leatham *	Lukas Dedman
	2nd	Alan Clydesdale	Ian Fleming	Ron Feruglio	Mark Hibberd
	3rd	Allan Cox	Michael van der Heyden	Michael van der Heyden	Doug Abbott
2005	1st	Tony Wheeler	Adam & Trent	Lukas Dedman *	Lukas Dedman
	2nd	Michael van der Heyden	Laurie Cunningham	Mark Leatham	Ian & Martin
	3rd	Laurie Cunningham	Adam & Trent	Alan Clydesdale	Michael Vander Heyden
2006	1st	=1st Robin Selwood	J Kingston	Alistair Adams *	Lukas Dedman
	2nd	=1st Dave Phillips	Michael Carden	Alistair Adams	Paul Bowlen
	3rd	B. Griffiths & J. Dyer	Josh Jeffrey	Tony Wheeler	Ben Lewis
2007	1st	Rod Kuiper	Michael van der Heyden	Lukas Dedman	Michael van der Heyden *
	2nd	John Kingston	John Kingston	Michael van der Heyden	Robin Selwood
	3rd	John Strantzen	Laurie Cunningham	Steven Barnett	Lukas Dedman
2008	1st	Chan & Eileen Lay	Michael van der Heyden *	Alexis Spencer	Tony Wheeler
	2nd	John Strantzen	John Strantzen	Michael van der Heyden	Tim Mortensen
	3rd	John Kingston	Lukas Dedman	John Kingston	Chris Taylor
2009	1st	Michael van der Heyden	John Donovan	Ward Allen	Tony Wheeler *
	2nd	John Strantzen	John Strantzen	Braden Jackman	Gavin Germon
	3rd	Paul Bowlen	Robin Brown	Nathaniel Reeves	Brendan Guild
2010	1st	Glenn Le Page	Neil Kay	Kevin teWierik	Lukas Dedman *
	2nd	Lukas Dedman	John Strantzen	Nathaniel Reeves	-
	3rd	Ward Allen	Lukas Dedman	David Plant	-

* Best in Show