



SHARK BAIT ISLAND PALE ALE

Fermentables					BJCP Style Guidelines	
Weight (lb)	Name			%		
6.5	Pale US 2-Row 1.8L			65		
3.25	Maris Otter Pale 2-Row 3.5L			32.5		
0.25	Dingemans Caravienne 20L			0.02		
Hop Additions						
Stage/Time	Qty (oz)	Name		%AA	IBU	
Boil/60 min	0.6	US Magnum		10	28.5	
Whirlpool	0.75	NZ Nectaron		11.2	5.2	
	0.75	NZ Nelson Sauvín		11.5	5.4	
Dry Hop <i>(on day 4)</i>	1.5	NZ Nectaron		11.2	-	
	1.5	NZ Nelson Sauvín		11.5	-	
Yeast						
Variety			Qty	Ferm Temp		
Safale S-05 American <i>or</i> WLP001 California			1 pkg	68°F		
Additives						
Amount		Name		Stage/Time		
1 tsp/Tablet		Irish Moss/Whirlfloc		Boil/15 min		
1/2 tsp		Yeast nutrient		Boil/15 min		
Target Statistics		Brew Notes			Notes	
Batch Size	5.5 gal	Mash Temp	154°F		Target water profile for this beer is 92 Ca – 11 Mg – 18Na – 160 SO ₄ – 80 Cl – 42 HCO ₃ . For an overview on water chemistry in brewing check out Water: A Comprehensive Guide , or this article . Adding a steeping addition of hops to the whirlpool and letting stand for extended periods is a great way of absorbing bitterness and retaining hop aroma. For this recipe, be sure to drop the boil temperature to 170°F before adding. For more information about “hop standing” check out this article . Pitch your yeast at 66°F, but allow temp to rise to 68°F for rest of fermentation.	
OG	1.053	Mash Duration	60 min			
FG	1.010	Boil Volume	6.5 gal			
~%ABV	5.8	Boil Duration	60 min			
Efficiency	80	Whirlpool Temp	170°F			
IBU	39	Whirlpool Duration	20 min			
SRM	4.3	Dry Hop Duration	5 Days			



American Pale Ale (18B)
Original Gravity: 1.045 – 1.060 SG
Final Gravity: 1.010 – 1.015 SG
Bitterness: 30 – 50 IBUs
ABV: 4.5 – 6.2%
SRM: 5 - 10
Overall Impression: 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 hop varieties with a wide range of characteristics.