



Winning Recipes from the Sjporr Challenge!

Sjporrchallenge.org



2017 First Place SJPC

“Baker Boys Amber Ale”

American Amber Ale

by Grant Baker – Te Horo, New Zealand

The 2017 Sjporr Challenge consisted of 3 Round, each round required a different beer according to the round guidelines. Grant Baker’s favorite of the three beers he produced was his Round 1 beer, shown below.

INGREDIENTS

For 13.21 Gallons US (50.0 L)

MALTS

- 22 lbs. Gladfield American Ale Malt (2.5 SRM) – 84%
- 2.2 lbs. Gladfield Light Crystal (32.0 SRM) – 8.4%
- 1.1 lbs. Gladfield Shepherds Delight Malt (152.3 SRM) – 4.2%
- 14 oz. Rye Malt (4.7 SRM) – 3.4%

HOPS

- 1.06 oz. Centennial [6.10%] @ 60 min
- 0.69 oz. Columbus (Tomahawk) [14.9%] @ 60 min
- 1.06 oz. Cascade [6.1%] @ 20 min
- 0.71 oz. Cascade [6.1%] @ 10 min
- 0.71 oz. Columbus (Tomahawk) [14.9%] @ 10 min
- 1.06 oz. Columbus (Tomahawk) [14.9%] – Steep/Whirlpool 15 min, 194.4 F
- 0.71 oz. Cascade [6.1%] – Steep/Whirlpool 15 min, 194.4 F
- 1.06 oz. Centennial [11.2%] – Dry Hop 5 Days
- 1.46 oz. Columbus (Tomahawk) [14.9%] – Dry Hop 5 Days
- 1.06 oz Cascade [6.1%] – Dry Hop 5 Days

YEAST

American Ale Yeast Blend – White Labs #WLP060

SPECIFICATIONS

Original Gravity: 1.054

Final Gravity: 1.014

ABV: 5.30%

IBU: 52.5

Color: 12.6 SRM

Boil Time: 75 min

MASH STEPS

Mash In: Add 33.53 qt of water at 137.4 F / **Step Temp:** 129.2 F / **Step Time:** 15 min

Mash Step: Heat to 149.9 F over 4 minutes / **Step Time:** 60 min

Mash Step: Heat to 155.3 F over 4 Minutes / **Step Time:** 30 Min

Mash Note: Simple single infusion mash for use with most modern well modified grains

Sparge: Fly Sparge with 10.06 gallons water at 168.0 F