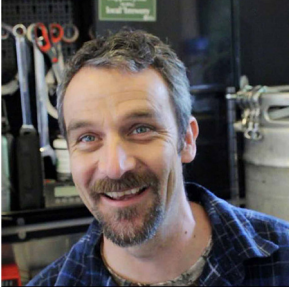




# Winning Recipes from the Sjporr Challenge!

Sjporrchallenge.org



## Special Recipe

### “Supercharger”

American Pale Ale

Provided by Panhead Custom Ales – Upper Hut, New Zealand

“Panhead Supercharger American Style Pale Ale” is a commercial beer produced by **Panhead Custom Ales** (Upper Hut, New Zealand). Paul Wicksteed became close friends with the crew at Panhead. He even built controllers for the brewery. Mike and the team at Panhead Custom Ales provided this recipe to be used for the annual memorial brew day for Paul. This is a fantastic beer that many of us have brewed. Enjoy!

## INGREDIENTS

For 5 Gallons US (18.9 L)

### MALTS

- 9.5 lbs. American 2 Row (Gladfield American Ale Malt) – 91%
- 8.0 oz. Honey Malt (Gladfield Toffee Malt) – 5%
- 8.0 oz. Crystal 20L (Gladfield Crystal Light) – 4%

### HOPS

- 0.37 oz. Pacific Jade [13.0%] @ 60 min (50 IBU)
- 1.00 oz. Amarillo [8.5%] @ 10 min
- 1.00 oz. Simcoe [13.0%] @ 10 min
- 0.50 oz. Centennial [10.0%] @ 10 min
- 1.00 oz. Amarillo [8.5%] – Whirlpool 10 min
- 1.00 oz. Simcoe [13.0%] – Whirlpool 10 min
- 1.00 oz Centennial [10.0%] – Whirlpool 10 min
- 2.00 oz Citra [12.0%] – Dry Hop 3 Days
- 0.50 oz Simcoe [13.0%] – Dry Hop 3 Days

## YEAST

California Ale – White Labs #WLP001

## SPECIFICATIONS

**Original Gravity:** 1.056

**Final Gravity:** 1.012

**ABV:** 5.7

**IBU:** 50

**Color:** 11.2 EBC

**Boil Time:** 60 min

## MASH STEPS

**Mash Temp:** 152F

**Mash Time:** 60 min

**Mash Notes:** Simple single infusion mash

**Sparge:** Fly Sparge @ 168 F

**Ferment Temp:** 64.5 F

**Age for:** 30 days