

American Pale Ales

Sierra Nevada Pale Ale

American Pale Ale

Sierra Nevada Brewing Company - 1980

Founded by Ken Grossman and Paul Camusi
Chico, California

Available year round.

Available in 12oz bottles, 6packs, 12packs, and draft.

IBUs: 37

ABV: 5.6%

Malts: Two-Row Pale and Caramel

Hops: Magnum, Perle, Cascade

Stone Pale Ale

American Pale Ale

Stone Brewing Co - 1996

Escondido, California

Since 1996. Available year round.

Available in 12oz bottles, 6packs, draft.

IBUs: 41

ABV: 5.4%

Malts: Not Available.

Hops: Columbus & Ahtanum

Mirror Pond Pale Ale

American Pale Ale

Deschutes Brewery - 1988

Bend, Oregon

Most popular beer from Deschutes.

Available year round.

Available in 12oz bottles, 6packs, draft.

IBUs: 40

ABV: 5%

Malts: Pale, NW Pale, Crystal, Carapils

Hops: 100% Cascade

Dale's Pale Ale

American Pale Ale

Oskar Blues Brewery - 1997, began canning in 2002

Lyons, Colorado

Since 2002. Available year round.

Available in 12oz bottles, 6packs, draft.

IBUs: 65

ABV: 6.5%

Malts: Not Available.

Hops: Not sure, but probably Cascade and Centennial

Zombie Dust

American Pale Ale

Three Floyds Brewing Company - 1996

Munster, Indiana

Since 2011 (used to be called "Cenotaph")

Available year round.

Available in 12oz bottles, 6packs, draft.

IBUs: 50

ABV: 6.2%

Malts: Not Available.

Hops: 100% Citra from the Yakima Valley

American Pale Ales

History (from BA)

Of British origin, this style is now popular worldwide and the use of local ingredients, or imported, produces variances in character from region to region. Generally, expect a good balance of malt and hops. Fruity esters and diacetyl can vary from none to moderate, and bitterness can range from lightly floral to pungent.

American versions tend to be cleaner and hoppier, while British tend to be more malty, buttery, aromatic and balanced.

Average alcohol by volume (abv) range: 4.0-7.0%

BJCP Style Notes:

Aroma

Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is very common, but not required. Low to moderate maltiness supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). Fruity esters vary from moderate to none. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

Appearance

Pale golden to deep amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavor

Usually a moderate to high hop flavor, often showing a citrusy American hop character (although other hop varieties may be used). Low to moderately high clean malt character supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). The balance is typically towards the late hops and bitterness, but the malt presence can be substantial. Caramel flavors are usually restrained or absent. Fruity esters can be moderate to none. Moderate to high hop bitterness with a medium to dry finish. Hop flavor and bitterness

often lingers into the finish. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

Mouthfeel

Medium-light to medium body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates.

Overall Impression

Refreshing and hoppy, yet with sufficient supporting malt.

History

An American adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Often lighter in color, cleaner in fermentation by-products, and having less caramel flavors than English counterparts.

Ingredients

Pale ale malt, typically American two-row. American hops, often but not always ones with a citrusy character. American ale yeast. Water can vary in sulfate content, but carbonate content should be relatively low. Specialty grains may add character and complexity, but generally make up a relatively small portion of the grist. Grains that add malt flavor and richness, light sweetness, and toasty or bready notes are often used (along with late hops) to differentiate brands.

Comments

There is some overlap in color between American pale ale and American amber ale. The American pale ale will generally be cleaner, have a less caramelly malt profile, less body, and often more finishing hops.

Commercial Examples

Sierra Nevada Pale Ale, Stone Pale Ale, Great Lakes Burning River Pale Ale, Bear Republic XP Pale Ale, Anderson Valley Poleeko Gold Pale Ale, Deschutes Mirror Pond, Full Sail Pale Ale, Three Floyds X-Tra Pale Ale, Firestone Pale Ale, Left Hand Brewing Jackman's Pale Ale