

WEST COAST SESSION ALE



Because someone's got to drive home

Playbill

- Brief discussion of West Coast Session Ale style & history (with tasting)
- Explanation of SOQ Competition
- How to Brew a West Coast Session Ale (with professional example recipes)
- Panel of Experts featuring Msgr. Tasty McDole

What is a West Coast Session Ale?

- Under 4.5% ABV (ideally under 4% ABV)
- Top-fermented with clean American or British-style yeast
- hop-forward
- Interesting/delicious enough to drink happily
- Refreshing enough to drink all night (balanced)

Style History

- Descendant of English bitters (much like American Pale Ale, Amber Ale, IPA, etc...)
- Mandated by law in Utah (all draft beer is $\leq 4\%$)
- Reaction to “imperial everything” trend
- Started as homebrew style
- Attempt to marry Bitter with US Hops

Why Brew a WC Session Ale?

- Cheaper than APA/IPA
- Building up yeast for bigger beer
- Testing out new ingredient
- Responsible drinking/serving
- More approachable to BMC-drinkers
- More refreshing than bigger beers
- It's already the “next big thing”
- I told you to (and you can win a prize)

Style of the Quarter Competition

- Brew a West Coast Session Ale
- Submit 2 bottles with BJCP labels to Oak Barrel by **Aug 27** (winners announced at Sept. BAM meeting)
- One entry per brewer unless part of team, then one per team member (team of 3 may submit 3 beers)
- Prizes for 1st, 2nd, and 3rd place beers

Style Definition (for SoQ)

- Under 11.5 Brix (1.046 OG) and 4.5% ABV
- Clean fermentation profile
- May be any color, but must not be “stouty” or roast-forward
- May feature any specialty grain or combination of grains (rye, oats, Munich Malt) or adjuncts, but no spices/fruit/vegetables/mayonnaise
- Ideal examples should be hop-forward, but balanced and drinkable
- Can range from quite hoppy and bitter to more malt/hop balanced, provided American-style hops are featured in the flavor/aroma.
- May come across as “IPA-like” on one end or “Bitter-like” on the other. It is not a flaw to “fool the mouth” into thinking the beer is a 6.5% ABV IPA
- Unless pale and 100% Malted Barley, brewer must define the beer (e.g. “Black Rye Session Ale”)

OG	1.030-1.045	FG	1.005-1.015	IBU	30-50	BU:GU	0.70-1.20	ABV	3.5-4.5%
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General Advice

- Relatively low OG and high FG
- More robust, characterful malt base than IPA/APA
- IBUs range from Bitter-like (~35) to IPA-like (~55), but hop flavor/aroma is always big
- Must feature west coast US-style hops
- Typically aggressively dry-hopped

Considerations - Malts

- Use of English/pale malts (Maris Otter/Golden Promise) have stronger character than standard 2-row. Vienna and Munich malts can also
- Crystal malts will add body and contribute sweetness, while dextrin malt will add dextrins without color or flavor.
- Use of adjuncts high in β -glucans will enhance body and head retention. (flaked barley, rye, oats).
- Mashing high (>154) will leave more dextrins, increasing body and reducing fermentability of the wort.
- Mineral Additions should be considered carefully, a more balanced sulfate to chloride ratio as well as Sodium in low amounts may enhance malt character.
- Mash pH may need more care. Small grists will result in thinner second runnings, which may need acid treatment to maintain pH.

Considerations - Yeast

- Strong phenol/ester character not appropriate, limiting strain choices to American/English strains and the like (unless you want a WWCBRSIPA!)
- Choice of Yeast strain is important. Cal ale will attenuate more than an English strain. Yeast choice and specialty malts should be balanced together.
- A beer fermented with Cal ale will taste more bitter than the same beer fermented with English ale yeast.
- Fermentation temperature will affect attenuation. Warmer fermentations of English strains (66-68F) will produce fruity esters that can compliment hop flavors.
- Diacetyl is not appropriate so perform a Diacetyl rest is necessary.

Considerations - Hops

- Bittering additions should not contribute more than half the bitterness. Strongly bittered beers will be out of balance.
- Plan for hop additions in the final twenty minutes of boil.
- Hops added at knockout will be exposed to hot wort but will not be exposed to the rolling boil. Extending knock out time will allow more contact time with hops and can add bitterness, as well as extract more hop character.
- Layering multiple late additions can result in unique aromas.
- Dry hopping will give you the most bang for your buck.
- Hops can compliment each other, so multiple varieties not a bad idea.

Some Commercial Examples

Beer	OG	ABV	AA	Yeast	IBU	Malt Bill	Hop Varieties
Lagunitas Daytime IPA (Sunday Session/Website)	1.042	4.7%	85%	English (WY 1968)	54	?	Possibly: Simcoe, El Dorado 'C' hops
Stone Levitation (Can You Brew It?)	1.048	4.4%	70%	English (WLP 007)	45	Pale (UK) (85%), C75, C150 (15%)	Amarillo, Columbus, Crystal, Simcoe
Drakes Alpha Session (Website & home measurements)	1.038	3.8%	78%	Cal Ale	50	2-Row & Maris Otter, C45	Simcoe, Citra, El Dorado, Exp. Hops
Altamont Left Coast Session (notes from the brewer)	?	~4.8%	?	WY 1968	25	2-Row, Vienna	Galxy, others
San Diego Session Ale (Stone/Ballast/Kelsey McNair) (Brewer's published recipe)	1.042	4.0%	80%	Cal Ale	52	2-Row (87%), Carapils, Caravienne, Honey malt (13%)	Simcoe, Amarillo, CTZ, chinook, Citra
Heretic Gramarye (brew log)		4.4%		Cal Ale (WLP 001)	28	Rye	Amarillo, Cascade
Tasty's Session Pale Ale (Tasty's facebook)	1.044	3.9%	68%	Cal Ale	40	2-Row/Pilsner/Maris Otter (76%), Carapils, C15,C45 (24%)	Chinook(Bittering), Cascade, Centennial
Pat & Skyler's Homebrew (we made this shit up.)	1.046	4.7%	78%	WY 1968 (Altamont)	50	Pale (US) (70%), Wheat, Carared, C15 (30%)	Apollo, Galaxy, Amarillo, Columbus