

For a long time, American Pale Ale was certainly one of the most well-known beer styles in the craft beer movement, before being replaced by the more intense India Pale Ales.

Amerikanisches Pale Ale



Yeast

Ale

Color

yellow to amber

Original wort

1.045 - 1.060

IBU

30-50

Foodpairing

chicken, burgers, spicy
cuisine, cheddar cheese

Facts

The American Pale was brewed in the style of the British Pale Ale. However, instead of bitter hops, the Americans use their aroma hops. In the early days of Pale Ales, this was primarily the Cascade hop variety, which became known for its citrus notes, especially grapefruit.

In 1981, Sierra Nevada Brewing Company's American Pale came on the market, which is not only the first heavily commercialized American Pale Ale, but also still characterizes the beer style as a reference beer today.

An American Pale Ale is a top-fermented beer that has a slight bitterness, but mainly fruit aromas. It also has a not-so-strong body with about 5.5% alcohol. With an American Pale, the focus is not only on a light play of aromas, but also on good drinkability.