

American Pale Ale

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Aroma 芳香:

通常，酿制中强度啤酒花香味的啤酒，需要添加美国品种的啤酒花，添加啤酒花的时间是，在熬煮麦芽汁的后期添加，或把干啤酒花添加到发酵桶里。柑橘类啤酒花是非常普通的，但不是必要的。低到中度香味的麦芽能够烘托啤酒花的芳香，同样也可以增加少数特色麦芽的香味，如：面包香味、烤面包香味、饼干香味等的麦芽香味。水果酯的强度有所不同，由中度至没有。没有二乙酰。如果使用了干啤酒花，便会增加青草的芳香，但这个芳香也不易过度。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 外观:

淡金色到深琥珀色，能够很好的保留中等大小的白灰色沫子。一般情况下清透度很高，但是，如果添加了干啤酒花，清透度可能会有一点模糊。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.

Flavour 香味:

通常，拥有中强度啤酒花香味的啤酒，一般是美国啤酒花品种中的柑橘啤酒花（虽然其它品种的啤酒花可能也会用到）。低至中高度的麦芽味道能够烘托啤酒花的香味，同样也可以增加少数特色麦芽的香味，如：面包香味、烤面包香味、饼干香味等的麦芽香味。对于啤酒花的苦味需要一个平衡值，但是，麦芽的甜味也是非常显著的。一半情况下，焦糖香味是比较隐约的，或者是没有的。水果酯是适中的，甚至是没有的。有中高度的啤酒花苦味，回味时的口感比较干燥。啤酒花的香味和苦味会一直留存于口中。没有二乙酰。如果添加了干啤酒花，会有青草的香味，但是这种香味不易过度。Usually a moderate to high hop flavour, 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 flavours are usually restrained or absent. Fruity esters can be moderate to none. Moderate to high hop bitterness with a medium to dry finish. Hop flavour 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 口感:

入口时，口感为轻至中度。碳化作用中度到高。总体光洁度，无具有多啤酒花有关的涩味。Medium-light to medium body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates.

Overall Impression 整体效果:

整体感觉是清爽的，并且有比较强的啤酒花味道，但是需要有足够的麦芽做铺垫。Refreshing and hoppy, yet with sufficient supporting malt.

Comments 评论:

颜色在美式淡色艾尔和红色艾尔之间，淡色艾尔更加清透、干净，少一些焦糖麦芽的味道，更薄的口感，更多的是啤酒花的芳香。There is some overlap in colour 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.

History 历史:

美式淡色艾尔来源于英式淡色艾尔，是在英式淡色艾尔的基础上改变的，体现出了本地的原料特色（啤酒花、麦芽、酵母和水）。美式淡色艾尔的颜色较淡，因发酵而引起的副产物较少，焦糖麦芽的味道比英式淡色艾尔弱。An American adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Often lighter in colour, cleaner in fermentation, and having less caramel flavours than English counterparts.

Ingredients 原料:

淡色麦芽，是美国典型的两棱麦芽。美国的啤酒花，普遍但不一定是柑橘品种的啤酒花。美国艾尔酵母。使用的水，硫酸的含量会有不同，但是碳酸盐的含量应该相对较低。添加特色麦芽会增加麦芽的香味，有多种麦芽混合的芳香，但通常特色麦芽的配比较少。不同品牌的Pale Ale啤酒，为了突出自己的特色，通常会使用能够加强麦芽香味和丰富性的麦芽，轻轻的芳香，烤面包味道或面包味道的麦芽是常被使用的，并且在熬煮麦芽汁的后期加入啤酒花，通过麦芽的选择和后期加入啤酒花两种方法加强自己品牌的特色。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 flavour and richness, light sweetness, and toasty or bready notes are often used (along with late hops) to differentiate brands.

Vital Statistics 重要的数值比率:

OG:	1.045 – 1.060
FG:	1.010 – 1.015
IBUs:	30 – 45
SRM:	5 – 14
ABV:	4.5 – 6.2%