



## Sierra Nevada Bigfoot Clone (All Grain)

*Bigfoot Barleywine Clone Inspired from the Sierra Nevada Brewing Co. in Chico, CA*

*Bigfoot is a beast of a beer, brimming with bold flavors of bittersweet malt and heaps of aggressive Pacific Northwest hops. Bigfoot is brewed in the barleywine style, meaning a strong, robust, bruiser of a beer with the refined intensity of a wine. Under the proper conditions, it can age like a fine wine, developing new flavors and character as it matures in the bottle.*

Grain Bill	
16.0 lbs.	Two-Row
1.0 lbs.	British Dark Crystal I
1.0 lbs.	British Dark Crystal II
1.0 lbs.	Carapils (Dextrin)

Boil Additions	
60 Min	Hop Pack
45 Min	Hop Pack
30 Min	Hop Pack
15 Min	Hop Pack

Dry Hopping	
14 Days	Dry Hop Pack

Fermentation	
Yeast Options:	
Wyeast 1056	US-05
Omega OYL-004	Imperial - A07

Specs:	
Expected O.G. @ 75% Eff.	1.095
Expected F.G.	1.022
IBU	90
Expected ABV	9.2%
SRM	20
Volume	5-5.25 Gall.

Brewer: \_\_\_\_\_

Assistant: \_\_\_\_\_

Date: \_\_\_\_\_

Original Gravity: \_\_\_\_\_

Final Gravity: \_\_\_\_\_

Mash Schedule	Temp	Duration
Saccharification Rest	154F°	60 Min
Mash Out	170 F°	10 Min

### Instructions:

Mash with 6-6.5 gallons of water for 60 minutes or until starch conversion is complete

Mash out at 170 F° Vorlauf to clear wort then sparge with about 4 gallons of water. Collect approximately 7-7.25 gallons of wort.

Add hops packs according to time indicated on package.

After 60 minutes of boiling chill wort and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.5 gallons of wort) Aerate well and add chosen yeast starter.

Ferment at 68 F° until fermentation subsides and gravity reaches 1.022 then rack to a secondary vessel (if desired) and add dry hop pack.

After 14 days rack to bottle or keg. Once carbonated enjoy, however beer will reach full potential after 6 months of maturity.

### Brewer's Notes:

