Sierra Nevada Pale Ale Clone (All Grain)

Pale Ale Clone inspired from Sierra Nevada Brewery in Chico, CA

It changed tastes, made hops famous, and brought an industry back from extinction. That's a hard-working beer. Heavy on hops, that was always the brewery plan. So in 1980, they loaded Pale Ale up with Cascade—a new hop at the time named after the mountain range—and the intense aromas of pine and citrus sparked the American craft beer revolution.

Grain Bill	
10.0 lbs.	2-Row
0.75 lbs.	Crystal 60L

Mash Schedule	Temp	Duration
Saccharification Rest	155 F°	60 Min
Mash Out	170 F°	10 Min

Boil Additions	
90 Min	0.5 oz. Cascade
60 Min	1.0 oz. Cascade
30 Min	2.0 oz. Cascade
0 Min/ Flameout	2.0 oz. Cascade

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

Specs:	
Expected O.G. @ 75% Eff	1.053
Expected F.G.	1.012
IBU	40
Expected ABV	5.6%
SRM	8
Volume	5-5.25

Instructions:

Mash with 3.5 - 4 gallons of water for 60 minutes or until starch conversion is complete

Mash out at 170 F° Vorlauf to clear wort, then sparge with 6.0-6.5 gallons of water. Collect approximately 7.25-7.75 gallons of wort and bring to a boil.

Add hops according to schedule on the left.

After 90 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 then rack to a secondary vessel (if desired)

After fermentation is complete rack to bottles or keg.

Brewer: _____

Assistant: _____

Date: _____

Original Gravity: _____

Final Gravity: _____

Brewer's Notes:

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Questions?
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