



# Sierra Nevada Pale Ale Clone

## Sierra Nevada Pale Ale - 5.6%

### Grain Bill:

4.75kg Weyermann Pale Ale Malt  
0.5kg Weyermann Caramunich Malt

### Hop Schedule:

15g Cascade for 90 minutes boil  
21g Cascade for 60 minutes boil  
57g Cascade for 30 minutes boil  
57g Cascade at flameout for 10 minutes

### Yeast:

1x 11.5g US-05 Pitched @ 19°C

### Suggested Additions for 10 minutes boil

5g Yeast Nutrient  
1g BF640 Beer Fining

### Expected Gravity Readings:

Est. OG: 1.054  
Est. FG: 1.011  
Est. ABV: 5.6%

### Alternate Yeast

1x 11g Lallemmand Kviek  
Yeast

**Changes to brew  
schedule:** Can be  
fermented at 30°C+ and  
in 3 - 6 days.

### BREW DAY NOTES

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

Litres in Fermenter:  
\_\_\_\_\_

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

Yeast Pitch Temp:  
\_\_\_\_\_

Fermentation Temp:  
\_\_\_\_\_

Days in Fermenter:  
\_\_\_\_\_

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

### ABV Calculator

ABV = (OG-FG) \* 131.25

ABV = (\_\_\_\_ - \_\_\_\_ ) \* 131.25 = \_\_\_\_

## Instructions:

**Please note:** *these instructions are based on a BIAB or an All-In-One System using a batch sparge.*

- Pre-heat your **19 Lts** of mash water to **72°C** (to account for a drop in temp)
- Add your milled grains to the water to create a mash. You need to mash for **60 minutes @ 67°C**
- After 60 minutes, raise the temp. to **75°C for 10 minutes**, during this time you should have your **13 Lts** of sparge water warmed up to **75°C**.
- Remove the grain from the wort and sparge it with the pre-warmed water and then drain it.
- Once the water is completely drained, remove the grain bag or bucket.
- Raise the wort to a **boil** and then follow the suggested hop schedule.
- Once the boil is complete, cool the wort down and safely transfer to a sanitised fermenter.
- **Once at 19°C**, aerate the wort and then pitch the sanitised yeast packet. You can raise the temp to **20-21°C** once the yeast is pitched.
- Wait two weeks for the fermentation and settling to be finished. The final ABV should be **1.011**, which will make a **5.6% ABV** beer.
- Bottle or keg as you normally do, wait for the conditioning to finish and then it's onto the most important step.  
Enjoying it.