

# SIERRA MADRE PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

More than any other, this widely-imitated ale is responsible for bringing craft beer into the national consciousness and re-introducing America to real beer. Now it's a classic. Decidedly clean, firmly hoppy, and drinkably bitter, this isn't an ale that feels the need to jump up and down and scream for your attention. From Chico, California to all points of the compass, there's always a time and a place for a good, basic pale ale.

## O.G: 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 10 lbs. Rahr 2-row
- 0.75 lbs. Briess Caramel 60

## BOIL ADDITIONS & TIMES

- 0.75 oz. Chinook (45 min)
- 0.75 oz. German Perle (20 min)
- 2 oz. Cascade (0 min)

## YEAST

### - DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.  
Optimum temp: 59°-75°F

### - LIQUID YEAST OPTION:

Wyeast 1056 American Ale.  
Apparent attenuation: 73-77%.  
Flocculation: low-medium.  
Optimum temp: 60°-72° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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