

Sierra Nevada Pale Ale

OG: 1.060 FG 1.015 ABV 6%

Extract Recipe/Partial Mash:

7	lbs	Light Malt Extract	
1	lbs	Dry Light Malt Extract	
1	lb	2-row Malt	
1/2	lb	Crystal Malt 20L	
1/2	lb	Carapils(Dextrin Malt)	
2 1/2	oz	Perle Hops 25HBUs(Boiling)	75 mins
2	oz	Cascade Hops(Flavor)	15 mins
1/2	oz	Cascade Hops(Aroma)	2 mins
1/2	oz	Cascade Hops(Aroma)	Dry Hop
1	pk	Wyeast American Ale Yeast 1056	

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- In a 6 qt kettle, add 2 qts of water and bring to 170°.
- Add the cracked grain and mix. The temperature should equalize to 150°. Let sit for 1 hour at 150°.
- Add 2 gal of water to your boil kettle. Heat to 170°.
- Rinse the grain with the 2 gal of 170° water using a strainer or colander. Collect the runoff for the boil.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 1/2 oz Perle Hops)
- Continue boiling for 45 mins then add 2 oz of Cascade hops.
- Continue boiling for 13 mins then add 1/2 oz of Cascade hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter and add 1/2 oz of Cascade hops for dry hopping.
- Let it age 1 week, then bottle or keg.

All Grain Recipe:

12 lb 2-row Malt
1/2 lb Crystal Malt 20L
1/2 lb Carapils(Dextrin Malt) Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.