

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.

OG 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

- If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

- If you chose liquid yeast:

WYEAST #1056 AMERICAN ALE YEAST.

Optimum temperature: 60-72°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz. Chinook (45 min)

0.75 oz. German Perle (20 min)

2 oz. Cascade (0 min)

YEAST

If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

If you chose liquid yeast:

WYEAST #1056 AMERICAN ALE YEAST.

Optimum temperature: 60-72°F