



soundhomebrew.com  
206-743-8074

6505 5th Place South  
Seattle, WA 98108

## Sierra Nevada Pale Ale

### AMERICAN PALE ALE

**OG:** 1.053                      **Color:** 8.1 SRM  
**FG:** 1.013                      **ABV:** 5.2%  
**IBU:** 39

Extract	Weight	Percent
Pilsen Light LME	7 lbs	89.6

Steeping Grains	Weight	Percent
Crystal 60°L	13oz	10.4

Hops	Weight	IBU
Cascade Leaf, 60 min	.75 oz	18.7
Cascade Leaf, 30 min	.5 oz	9.6
Cascade Leaf, 10 min	1.75 oz	10.8
Cascade Leaf, 0 min	2 oz	0.0

**Yeast** — White Labs California Ale WLP001, Wyeast American Ale 1056, Imperial A07, or Fermentis SafAle US-05

**Additional** — Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

#### From the BJCP Style Guidelines Category 18B - American Pale Ale

An American adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Often lighter in color, cleaner in fermentation by-products, and having less caramel flavors than English counterparts. Usually a moderate to high hop flavor, often showing a citrusy American hop character (although other hop varieties may be used). Low to moderately high clean malt character supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). Pale golden to deep amber color expected. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Vital Statistics:	OG: 1.045 – 1.060	FG: 1.010 – 1.015
IBUs: 30 – 45	SRM: 5 – 14	ABV: 4.5 – 6.2%

**Commercial Examples:** Sierra Nevada Pale Ale, Stone Pale Ale, Great Lakes Burning River Pale Ale, Bear Republic XP Pale Ale, Anderson Valley Poleeko Gold Pale Ale, Deschutes Mirror Pond, Full Sail Pale Ale, Three Floyds X-Tra Pale Ale, Firestone Pale Ale, Left Hand Brewing Jackman's Pale Ale

#### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
9 Lbs. 6 Oz. US 2 Row

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 155°F for 1 hour.

#### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

---



---



---



---



---