



SIERRA NEVADA RESILIENCE PALE ALE - ALL GRAIN RECIPE KIT

Please note: The instructions on this sheet are deliberately simple: As an all-grain brewer, we figure you know what you are doing! The mash and fermentation profiles can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday and beer. Cheers!

RECIPE STATS

Est. SG: 1.060-1.062

Est. FG: 1.015-1.017

IBU: 64

SRM: 10

ABV: 6.2%

INGREDIENTS

11 lbs Canada Malting 2 Row

1 lb Cara 60L

3 oz Centennial Hops

2 oz Cascade Hops

Safale US-05 Yeast or Wyeast 1056 or WLP001 indicated below.

BREWDAY NOTES

MASH SCHEDULE

Heat 4.5 gallons of water to 162°F. Pour grain into water, stirring to avoid clumps. Mash for 60 minutes at 152°F. Sparge with 3 gallons of 168°F water, or finish the mash as you like.

Please note: These instructions are deliberately simple. We figure most all-grain brewers know what they are doing! Feel free to adjust the mash schedule as you wish.

HOPPING SCHEDULE

1 oz Centennial @ 60 min

0.5 oz Cascade @ 15 min

0.5 oz Centennial @ 15 min

0.5 oz, each, Centennial & Cascade @ flame out

1 oz each of Cascade & Centennial @ dry hop

FERMENTATION GUIDELINES

Chill your wort to 60°F and transfer to your fermenter. Top up your fermenter to reach 5 gallons, if necessary. Pitch your yeast. Ferment at 62°F, increasing your fermentation temperature to 64°F during the final few days of fermentation. Add dry hops toward the end stage of your fermentation. Fermentation is complete once your gravity has dropped and remained near the estimated FG for a few days straight.

Once final gravity is reached, cold crash your beer and transfer to a keg, bottles or a secondary fermenter.