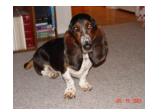



# NB Sierra Madre clone AG 08182019

Created Sunday August 18th 2019



TWS

Method: **All Grain** Style: **American Pale Ale** Boil Time: **60 min** Batch Size: **5 gallons** (fermentor volume)  
Pre Boil Size: **4.5 gallons** Post Boil Size: **3.5 gallons** Pre Boil Gravity: **1.042** (recipe based estimate)  
Efficiency: **70%** (brew house) Source: **Bassett Brews** Calories: **176 calories** (Per 12oz) Carbs: **16 g** (Per 12oz)

Original Gravity: **1.054** Final Gravity: **1.010** ABV (standard): **5.87%** IBU (tinseth): **94.76** SRM (morey): **6.15**  Mash pH: **n/a**

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
7 lb	American - Pale 2-Row	37	1.8	94.9%
6 oz	American - Caramel / Crystal 40L	34	40	5.1%
<b>7.38 lb</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU	Bill %
1 oz	Chinook	Pellet	13	Boil	60 min	67.88	25%
2 oz	Cascade	Pellet	7	Dry Hop	0 days		50%
1 oz	Perle	Pellet	8.5	Boil	20 min	26.88	25%

## Mash Guidelines

Amount	Description	Type	Temp	Time
gal		Infusion	152 °F	--
gal		Sparge	170 °F	10 min

Starting Mash Thickness: 1.5 qt/lb

## Other Ingredients

Amount	Name	Type	Use	Time
1 each	Whirlfloc	Water Agt	Boil	5 min.

## Yeast

### Fermentis - Safale - American Ale Yeast US-05

Amount: 2 Attenuation (avg): 81% Flocculation: Medium Optimum Temp: 54 - 77 °F Starter: No  
Fermentation Temp: 70 °F Pitch Rate: 0.5 (*M cells / ml / ° P*) 126 B cells required

## Priming

Amount: 5 oz CO<sub>2</sub> Level: 2.52 Volumes

## Target Water Profile Med Ale - American Pale Ale

Ca<sup>+2</sup> 5 Mg<sup>+2</sup> 0 Na<sup>+</sup> 2 Cl<sup>-</sup> 3 SO<sub>4</sub><sup>-2</sup> 0 HCO<sub>3</sub><sup>-</sup> 10.5