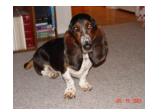



NB Sierra Madre clone AG 12292019

Created Sunday December 29th 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: **1.039** (recipe based estimate)
Efficiency: **65%** (brew house) Source: **Bassett Brews** Calories: **114 calories** (Per 12oz) Carbs: **11 g** (Per 12oz)

Original Gravity: **1.035** Final Gravity: **1.007** ABV (standard): **3.7%** IBU (tinseth): **75.97** SRM (morey): **4.82**  Mash pH: **5.72**

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%
7.38 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU	Bill %
1 oz	Chinook	Pellet	13	Boil	60 min	54.42	25%
2 oz	Cascade	Pellet	7	Dry Hop	0 days		50%
1 oz	Perle	Pellet	8.5	Boil	20 min	21.55	25%

Mash Guidelines

Amount	Description	Type	Temp	Time
3 gal		Infusion	152 °F	60 min
4.4 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: 67 °F Pitch Rate: 0.75 (*M cells / ml / ° P*) 125 B cells required

White Labs - American Ale Yeast Blend WLP060

Amount: 1 Attenuation (avg): 76% Flocculation: Medium Optimum Temp: 68 - 72 °F Starter: No
Fermentation Temp: 67 °F Pitch Rate: 0.75 (*M cells / ml / ° P*) 125 B cells required

Priming

Method: co2 Amount: 27.96 psi CO₂ Level: 2.52 Volumes

Target Water Profile Med Ale - American Pale Ale

Ca⁺² 5 Mg⁺² 0 Na⁺ 2 Cl⁻ 3 SO₄⁻² 0 HCO₃⁻ 10.5