



# Sierra Nevada Pale Ale Recipe

## Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19885

This recipe is our version of a classic American Beer – the Sierra Nevada Pale Ale. This beer is an excellent pale ale style beer with a deep amber colour and a full flavour. It includes steeped and dry hopped Cascade Hops which give the beer its classic pale ale fruity, fragrant notes. If you are a fan of pale ales then you will not be disappointed. This recipe is another perfect way to take hopped extract beer kits to another level and is a great introduction to experimenting with hops and steeping grains for the beginner or 'tin kit' brewer.

### Ingredients:



Dextrose  
Brewing Sugar  
200g



Beer Improver  
1kg



Morgans  
Finishing Hops  
Cascade



Morgans Premium  
Ale Yeast



Crystal Grain  
Cracked  
150g



Black Rock  
Pale Ale

**Other Ingredients:** 200g of Dextrose if kegging with no secondary fermentation

### Method:

-  **1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  **2** Discard Black Rock Pale Ale tin yeast and sit tin in hot water for **10 minutes**
-  **3** Boil 1,25 L of water in kettle
-  **4** Steep 150g of Cracked Crystal Grain in 1L of boiling water for **15 minutes**
-  **5** Steep 12g of Cascade Finishing Hops in 250mls of boiling water for **10 minutes**
-  **6** Re-boil 2,25 Ltrs water in kettle
-  **7** Add 1.25ltrs of boiled water to fermenter and add 1kg of Beer Improver and 2 x 200g Dextrose and stir thoroughly until dissolved
-  **8** Add Coopers Canadian Blonde tin contents to fermenter and stir thoroughly to dissolve
-  **9** Pour 500mls of boiled water into the Black Rock Pale Ale tin and stir then add to fermenter
-  **10** Strain steeped Cracked Crystal Grain into the fermenter and rinse with 500mls boiled water (do not add grain to fermenter)
-  **11** Add cold water to fermenter to 22.5 ltrs and test temperature – make sure it is between **20-24** degrees before pitching yeast
-  **12** Take initial hydrometer reading
-  **13** Add steeped Cascade Finishing Hops bag and mug of water to fermenter
-  **14** Pitch 15g Premium American Ale Yeast and stir gently
-  **15** On day 2 of fermentation add 12g Cascade Finishing Hops bag to fermenter and gently stir in with sterilized paddle (dry hop)
-  **16** When fermentation is finished check with hydrometer and bottle as per normal

N.B. If kegging, add 200g of Dextrose at step 7