



# **8 Classic Sierra Nevada Clone Recipes**



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## SIERRA NEVADA PALE ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.053 FG = 1.011  
IBU = 37 SRM = 10 ABV = 5.6%

*The Sierra Nevada website has tons of information about their flagship brew, including the new information that they now use Magnum hops. Use only fresh hops that have been stored correctly (frozen, preferably in an airtight container) for the best hop flavor and aroma.*

### Ingredients

10 lbs. 4 oz. (4.7 kg) 2-row pale malt  
1 lb. (0.45 kg) crystal malt (60 °L)  
6 AAU Magnum hops (60 min.)  
(0.5 oz./14 g of 12% alpha acids)  
3.5 AAU Perle hops (60 min.)  
(0.5 oz./14 g of 7% alpha acids)  
11 AAU Cascade hops (30 min.)  
(2 oz./57 g of 5.5% alpha acids)  
2 oz. (57 g) Cascade hops (0 min.)  
1 tsp Irish moss  
Wyeast 1056 (American Ale),  
White Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
(1 qt./1 L yeast starter)  
1 cup corn sugar (if priming)

### Step by Step

Two or three days before brew day, make the yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast.

Heat 3.5 gallons (13.3 L) of water to 166 °F (74 °C), stir in crushed grains and mash at 155 °F (68 °C). Mash for 60 minutes then stir in boiled water to raise grain bed temperature to 168 °F (76 °C). Hold for 5 minutes. Recirculate until wort is clear (about 20 minutes), then begin running wort off to kettle. Sparge with 170 °F (77 °C) water. Boil wort for 90 minutes, adding hops at times indicated in recipe. Add Irish moss with 15 minutes left in boil. Cool wort and transfer to fermenter. Aerate wort and pitch yeast. Ferment at 68 °F (20 °C). If you prefer, rack to secondary when fermentation is complete. Bottle or keg when beer falls clear.

## SIERRA NEVADA PALE ALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)  
OG = 1.053 FG = 1.011  
IBU = 37 SRM = 11 ABV = 5.6%

### Ingredients

0.25 lbs. (113 g) Briess Light dried malt extract  
6.6 lbs. (3 kg) Briess Light liquid malt extract (late addition)  
1 lb. (0.45 kg) crystal malt (60 °L)  
6 AAU Magnum hops (60 min.)  
(0.5 oz./14 g of 12% alpha acids)  
3.5 AAU Perle hops (60 min.)  
(0.5 oz./14 g of 7% alpha acids)  
11 AAU Cascade hops (30 min.)  
(2 oz./57 g of 5.5% alpha acids)  
2 oz. (57 g) Cascade hops (0 min.)  
1 tsp Irish moss  
Wyeast 1056 (American Ale),  
White Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
(1 qt./1 L yeast starter)  
1 cup corn sugar (if priming)

### Step by Step

Two or three days before brew day, make the yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast.

In a large soup pot, heat 5 quarts (19 L) of water to 166 °F (74 °C). Add crushed grains to grain bag. Submerge bag and let grains steep around 155 °F (68 °C) for 20 minutes. Remove grain bag and allow liquid to drip back into the pot. Heat liquid in brewpot to a boil, then stir in the malt extracts, add first charge of hops and begin the 60 minutes boil. With 30 minutes left in boil, add hops. At 15 minutes left in the boil, add Irish moss. At the end of the boil, add last charge of hops, cool wort and transfer to fermenter. Add water to make 5 gallons (19 L). Aerate wort and pitch yeast. Ferment at 68 °F (20 °C). If you prefer, rack to secondary when fermentation is complete. Bottle or keg when beer falls clear.

## SIERRA NEVADA TORPEDO EXTRA IPA CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.070 FG = 1.018  
IBU = 70 SRM = 8 ABV = 7.2%

*Sierra Nevada designed this beer to showcase their innovative “hop torpedo,” which is a dry hopping device that controls how much hop aroma is imparted into the beer without adding additional bitterness. This beer features a big citrus, pine, and tropical fruit hop profile.*

### Ingredients

14 lbs. (6.4 kg) pale malt  
11 oz. (0.31 kg) caramel malt (60 °L)  
17 AAU Magnum hops (60 min.)  
(1.2 oz./34 g of 14% alpha acids)  
1 oz. (28 g) Magnum hops (5 min.)  
1 oz. (28 g) Crystal hops (5 min.)  
0.67 oz. (19 g) Magnum hops (dry hop)  
0.67 oz. (19 g) Crystal hops (dry hop)  
0.67 oz. (19 g) Citra® hops (dry hop)  
Wyeast 1056 (American Ale), White  
Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
1 cup corn sugar (for priming)

### Step by Step

Mash at 152 °F (67 °C). Boil for 90 minutes, adding hops at times indicated. Ferment at 68 °F (20 °C). Dry hop for 10 days to 2 weeks or use a torpedo to add hop character.

## SIERRA NEVADA TORPEDO EXTRA IPA CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)  
OG = 1.070 FG = 1.018  
IBU = 70 SRM = 8 ABV = 7.2%

### Ingredients

5 lbs. (2.3 kg) light dried malt extract  
2 lbs. 6 oz. (1.1 kg) light liquid malt extract (late addition)  
1 lb. 5 oz. (0.6 kg) pale malt  
11 oz. (0.31 kg) caramel malt (60 °L)  
17 AAU Magnum hops (60 min.)  
(1.2 oz./34 g of 14% alpha acids)  
1 oz. (28 g) Magnum hops (5 min.)  
1 oz. (28 g) Crystal hops (5 min.)  
0.67 oz. (19 g) Magnum hops (dry hop)  
0.67 oz. (19 g) Crystal hops (dry hop)  
0.67 oz. (19 g) Citra® hops (dry hop)  
Wyeast 1056 (American Ale), White  
Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
1 cup corn sugar (for priming)

### Step by Step

To get the proper amount of hop bitterness, you must be able to boil a minimum of 4 gallons (15 L) of wort. Steep grains in 3 qts. (~3 L) of water at 152 °F (67 °C) for 45 minutes. Add water to make 4 gallons (15 L), stir in dried malt extract and bring to a boil. Boil for 90 minutes, adding hops at time indicated. Add boiling water if wort volume drops below 3.5 gallons (13 L). Add liquid malt extract for final 15 minutes of the boil. Cool wort and transfer to fermenter. Add cold water to make 5 gallons (19 L). Pitch yeast and ferment at 68 °F (20 °C). Dry hop for 10 days to 2 weeks or use a torpedo to add hop character.

## SIERRA NEVADA RUTHLESS RYE IPA CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.061 FG = 1.012  
IBU = 55 SRM = 16 ABV = 6.6%

*While production of Ruthless Rye was discontinued in 2015, fans can still brew this beer. Chinook, Citra®, and US Magnum hops are the shining star in this Rye IPA with a little rye kick that rounds out the hop profile.*

### Ingredients

11.25 lbs. (5.1 kg) 2-row pale malt  
13 oz. (0.36 kg) rye malt  
11 oz. (0.32 kg) caramel malt (40 °L)  
1.5 oz. (43 g) chocolate malt  
8 AAU Bravo hops (90 min.)  
(0.50 oz./14 g of 16% alpha acids)  
9 AAU US Magnum hops (15 min.)  
(0.75 oz./21 g of 12% alpha acids)  
9 AAU Chinook hops (5 min.)  
(0.75 oz./21 g of 12% alpha acids)  
3 AAU US Magnum hops (5 min.)  
(0.25 oz./7.1 g of 12% alpha acids)  
1 oz. (28 g) Chinook hops (dry hop)  
0.5 oz. (14 g) Citra® hops (dry hop)  
0.5 oz. (14 g) US Magnum hops (dry hop)  
Wyeast 1056 (American Ale),  
White Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
(1.33 qt./1.33 L yeast starter)  
1 cup corn sugar (for priming)

### Step by Step

Two or three days before brew day, make the yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast. On brew day, mash in at 153.5 °F (67.5 °C) in 16 qts. (15 L) of water. Hold at this temperature for 60 minutes. Raise mash temperature to 170 °F (77 °C), hold for 5 minutes then recirculate. Run off wort and sparge with water hot enough to keep the grain bed around 170 °F (77 °C). Collect 7 gallons (26 L) of wort. (Check that final runnings do not drop below SG 1.010.)

Boil wort for 90 minutes, adding hops at times indicated. Ferment at 68 °F (20 °C). Dry hop in secondary for 5 days.

## SIERRA NEVADA RUTHLESS RYE IPA CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)  
OG = 1.072 FG = 1.011  
IBU = 25 SRM = 7 ABV = 7.9%

### Ingredients

2 lbs. (0.91 kg) light dried malt extract  
5.25 lbs. (2.4 kg) light liquid malt extract  
6 oz. (0.18 kg) 2-row pale malt  
13 oz. (0.36 kg) rye malt  
11 oz. (0.32 kg) caramel malt (40 °L)  
1.5 oz. (43 g) chocolate malt  
8 AAU Bravo hops (90 min.)  
(0.50 oz./14 g of 16% alpha acids)  
9 AAU US Magnum hops (15 min.)  
(0.75 oz./21 g of 12% alpha acids)  
9 AAU Chinook hops (5 min.)  
(0.75 oz./21 g of 12% alpha acids)  
3 AAU US Magnum hops (5 min.)  
(0.25 oz./7.1 g of 12% alpha acids)  
1 oz. (28 g) Chinook hops (dry hop)  
0.5 oz. (14 g) Citra® hops (dry hop)  
0.5 oz. (14 g) US Magnum hops (dry hop)  
Wyeast 1056 (American Ale),  
White Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
(1.33 qt./1.33 L yeast starter)  
1 cup corn sugar (for priming)

### Step by Step

Steep grains at 153.5 °F (67.5 °C) in 3 qts. (2.9 L) of water. Rinse grains with 2 qts. (2 L) of 170 °F (77 °C) water. Add water to brewpot to make at least 3 gallons (11 L) of wort. Stir in dried malt extract and boil wort for 90 minutes, adding hops at times indicated. Add liquid malt extract in the final 15 minutes of the boil. Chill wort and transfer to fermenter. Top fermenter up to 5 gallons (19 L). Aerate wort and pitch yeast. Ferment at 68 °F (20 °C). Dry hop in secondary fermenter for 5 days.

## SIERRA NEVADA OVILA QUAD CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.090 FG = 1.015  
IBU = 18 SRM = 27 ABV = 10.4%

*Ovila is Sierra Nevada's Belgian beer line that is brewed in collaboration with the monks at the Abbey of New Clairvaux. Here is a recipe for one of the beers that has been released from that series, their Ovila Quad.*

### Ingredients

12 lbs. 2 oz. (5.5 kg) 2-row pale malt  
1.5 lbs. (0.69 kg) European Pilsner malt  
11 oz. (0.32 kg) aromatic malt  
3.7 oz. (0.11 kg) caramel malt (60 °L)  
5.6 oz. (0.16 kg) Special B malt  
3.7 oz. (0.11 kg) chocolate malt (60 °L)  
2 lb. 5 oz. (1.1 kg) D2 candi syrup (20 min.)  
2.5 AAU Styrian Golding hops (120 min.)  
(0.5 oz./14 g of 5% alpha acids)  
1.3 AAU Styrian Golding hops (40 min.)  
(0.25 oz./7.1 g of 5% alpha acids)  
1.3 AAU Styrian Golding hops (20 min.)  
(0.25 oz./7.1 g of 5% alpha acids)  
Wyeast 1214 (Belgian Abbey) or  
White Labs WLP500 (Trappist Ale) yeast  
(3 qt./3 L yeast starter)  
1.25 cups corn sugar (if priming)

### Step by Step

Two or three days before brew day, make the yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast.

On brew day, mash in at 140 °F (60 °C) in 19 qts. (18 L) of water. Ramp temperature to 150 °F (66 °C). Hold at 150 °F (66 °C) for 60 minutes. Raise mash temperature to 170 °F (77 °C), hold for 5 minutes then recirculate. Run off wort and sparge with water hot enough to keep the grain bed around 170 °F (77 °C). Collect 7.5 gallons (28 L) of wort. (Check that final runnings do not drop below SG 1.010 or above a pH of 5.8.) Boil wort for 90 minutes, adding hops at times indicated. Add candi syrup during final 20 minutes of the boil. Ferment at 70 °F (21 °C).

## SIERRA NEVADA OVILA QUAD CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)  
OG = 1.090 FG = 1.015  
IBU = 18 SRM = 27 ABV = 10.4%

### Ingredients

2 lbs. (0.91 kg) light dried malt extract  
7 lbs. (3.2 kg) light liquid malt extract  
0.5 lb. (0.23 kg) European Pilsner malt  
11 oz. (0.32 kg) aromatic malt  
3.7 oz. (0.11 kg) caramel malt (60 °L)  
5.6 oz. (0.16 kg) Special B malt  
3.7 oz. (0.11 kg) chocolate malt (60 °L)  
2 lb. 5 oz. (1.1 kg) D2 candi syrup (15 min.)  
2.5 AAU Styrian Golding hops (120 min.)  
(0.5 oz./14 g of 5% alpha acids)  
1.3 AAU Styrian Golding hops (40 min.)  
(0.25 oz./7.1 g of 5% alpha acids)  
1.3 AAU Styrian Golding hops (20 min.)  
(0.25 oz./7.1 g of 5% alpha acids)  
Wyeast 1214 (Belgian Abbey) or  
White Labs WLP500 (Trappist Ale) yeast  
(3 qt./3 L yeast starter)  
1.25 cups corn sugar (if priming)

### Step by Step

Place crushed grains in a steeping bag. Steep grains at 148 °F (64 °C) in 3 qts. (2.9 L) of water for 30 minutes. (Do this in a separate pot and heat 2 gallons/7.6 L of water in your brewpot during this steep.) Remove bag and place in a colander over the brewpot. Rinse grains with 2 qts. (2 L) of 170 °F (77 °C) water. Add water to brewpot to make at least 3 gallons (11 L) of wort. Stir in dried malt extract and boil wort for 90 minutes, adding hops at times indicated. Keep some boiling water handy and do not let boil volume dip below 3 gallons (11 L). Add liquid malt extract and candi syrup in the final 15 minutes of the boil. Stir thoroughly to avoid scorching. Chill wort and transfer to fermenter. Top fermenter up to 5 gallons (19 L). Aerate wort and pitch yeast. Ferment at 68 °F (20 °C).

## SIERRA NEVADA BIGFOOT ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.096 FG = 1.026  
IBU = 100 SRM = 16 ABV = 9.8%

### Ingredients

18.5 lbs. (8.4 kg) 2-row pale malt  
1 lb. 7 oz. (0.64 kg) caramel malt (60 °L)  
9 AAU Chinook hops (150 min.)  
(0.75 oz./21 g of 12% alpha acids)  
9 AAU Chinook hops (105 min.)  
(0.75 oz./21 g of 12% alpha acids)  
7.5 AAU Cascade hops (60 min.)  
(1.5 oz./43 g of 5% alpha acids)  
3.75 AAU Cascade hops (10 min.)  
(0.75 oz./21 g of 5% alpha acids)  
7.5 AAU Centennial hops (10 min.)  
(0.75 oz./21 g of 10% alpha acids)  
0.25 oz. (7.1 g) Chinook hops (dry hop)  
1.25 oz. (35 g) Cascade hops (dry hop)  
0.5 oz. (14 g) Centennial hops (dry hop)  
Wyeast 1056 (American Ale),  
White Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
(3.5 qt./3.5 L yeast starter)  
1 cup corn sugar (for priming)

### Step by Step

Two or three days before brew day, make the yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast.

On brew day, mash in at 154 °F (68 °C) in 24 qts. (23 L) of water. Hold at this temperature for 60 minutes. Raise mash temperature to 170 °F (77 °C), hold for 5 minutes then recirculate. Run off wort and sparge with water hot enough to keep the grain bed around 170 °F (77 °C). Collect 9.5 gallons (36 L) of wort. (Check that final runnings do not drop below SG 1.010.) Boil wort for 150 minutes, adding hops at times indicated. Ferment at 68 °F (20 °C). Dry hop in secondary for 5 days.

## SIERRA NEVADA BIGFOOT ALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)  
OG = 1.096 FG = 1.026  
IBU = 100 SRM = 16 ABV = 9.8%

### Ingredients

3.75 lbs. (1.7 kg) light dried malt extract  
8 lbs. (3.6 kg) light liquid malt extract  
9 oz. (0.27 kg) 2-row pale malt  
1 lb. 7 oz. (0.64 kg) caramel malt (60 °L)  
9 AAU Chinook hops (150 min.)  
(0.75 oz./21 g of 12% alpha acids)  
9 AAU Chinook hops (105 min.)  
(0.75 oz./21 g of 12% alpha acids)  
7.5 AAU Cascade hops (60 min.)  
(1.5 oz./43 g of 5% alpha acids)  
3.75 AAU Cascade hops (10 min.)  
(0.75 oz./21 g of 5% alpha acids)  
7.5 AAU Centennial hops (10 min.)  
(0.75 oz./21 g of 10% alpha acids)  
0.25 oz. (7.1 g) Chinook hops (dry hop)  
1.25 oz. (35 g) Cascade hops (dry hop)  
0.5 oz. (14 g) Centennial hops (dry hop)  
Wyeast 1056 (American Ale),  
White Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
(3.5 qt./3.5 L yeast starter)  
1 cup corn sugar (for priming)

### Step by Step

Steep grains at 154 °F (68 °C) in 3 qts. (2.9 L) of water. Rinse grains with 2 qts. (2 L) of 170 °F (77 °C) water. Add water to brewpot to make at least 3.5 gallons (13 L) of wort. Stir in dried malt extract and boil wort for 150 minutes, adding hops at times indicated. Keep some boiling water handy and do not let the boil volume dip below 3.5 gallons (13 L). Add liquid malt extract in the final 15 minutes of the boil. Chill wort and transfer to fermenter. Top fermenter up to 5 gallons (19 L). Aerate wort and pitch yeast. Ferment at 68 °F (20 °C). Dry hop in secondary fermenter for 5 days.

**SIERRA NEVADA  
CELEBRATION CLONE  
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)  
OG = 1.064 FG = 1.016  
IBU = 65 SRM = 12 ABV = 6.8%

*First brewed in 1981, Sierra Nevada explains that Celebration Ale is one of the earliest examples of an American-style IPA, and it's still one of the few hop-forward holiday beers. The intense, hop-heavy beer features Chinook, Centennial, and Cascade hops.*

### Ingredients

12.5 lbs. (5.7 kg) 2-row pale malt  
15 oz. (0.43 kg) caramel malt (60 °L)  
9 AAU Chinook hops (100 min.)  
(0.75 oz./21 g of 12% alpha acids)  
5 AAU Centennial hops (100 min.)  
(0.50 oz./14 g of 10% alpha acids)  
7.5 AAU Cascade hops (10 min.)  
(1.5 oz./43 g of 5% alpha acids)  
0.66 oz. (19 g) Centennial hops (0 min.)  
1.33 oz. (38 g) Cascade hops (0 min.)  
1.33 oz. (38 g) Cascade hops (dry hop)  
0.66 oz. (19 g) Centennial hops (dry hop)  
Wyeast 1056 (American Ale),  
White Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
(3.5 qt./3.5 L yeast starter)  
1 cup corn sugar (for priming)

### Step by Step

Two or three days before brew day, make the yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast.

On brew day, mash in at 157.5 °F (69.7 °C) in 17 qts. (16 L) of water. Hold at this temperature for 60 minutes. Raise mash temperature to 170 °F (77 °C), hold for 5 minutes then recirculate until the wort clears. Run off wort and sparge with water hot enough to keep the grain bed around 170 °F (77 °C). Collect 6.75 gallons (25.5 L) of wort. (Check that final runnings do not drop below SG 1.010 or the pH climbs above 5.8.) Boil wort for 100 minutes, adding hops at times indicated in the ingredient list. Ferment at 68 °F (20 °C). Dry hop in secondary for 5 days

**SIERRA NEVADA  
CELEBRATION CLONE  
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)  
OG = 1.064 FG = 1.016  
IBU = 65 SRM = 12 ABV = 6.8%

### Ingredients

2.5 lbs. (1.13 kg) light dried malt extract  
5 lbs. (2.27 kg) light liquid malt extract  
1 lb. 1 oz. (0.48 kg) 2-row pale malt  
15 oz. (0.43 kg) caramel malt (60 °L)  
9 AAU Chinook hops (100 min.)  
(0.75 oz./21 g of 12% alpha acids)  
5 AAU Centennial hops (100 min.)  
(0.50 oz./14 g of 10% alpha acids)  
7.5 AAU Cascade hops (10 min.)  
(1.5 oz./43 g of 5% alpha acids)  
0.66 oz. (19 g) Centennial hops (0 min.)  
1.33 oz. (38 g) Cascade hops (0 min.)  
1.33 oz. (38 g) Cascade hops (dry hop)  
0.66 oz. (19 g) Centennial hops (dry hop)  
Wyeast 1056 (American Ale),  
White Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
(3.5 qt./3.5 L yeast starter)  
1 cup corn sugar (for priming)

### Step by Step

Steep grains at 157.5 °F (69.7 °C) in 3 qts. (2.9 L) of water. Rinse grains with 2 qts. (2 L) of 170 °F (77 °C) water. Add water to brewpot to make at least 3 gallons (11 L) of wort. Stir in dried malt extract and boil wort for 100 minutes, adding hops at times indicated in the ingredient list. Keep some boiling water handy and do not let the boil volume dip below 3 gallons (11 L). Add liquid malt extract in the final 15 minutes of the boil. Stir thoroughly to avoid scorching. Chill wort and transfer to fermenter. Top fermenter up to 5 gallons (19 L). Aerate wort and pitch yeast. Ferment at 68 °F (20 °C). Dry hop in secondary fermenter.

## SIERRA NEVADA STOUT CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.061 FG = 1.020  
IBU = 50 SRM = 45 ABV = 5.8%

*Creamy and malty with notes of dark caramel, chocolate, light molasses and ripe plums. An American stout that truly typifies citrusy hops and black malt.*

### Ingredients

9 lbs. (4.1 kg) American 2-row pale malt  
2 lbs. (0.91 kg) Munich malt (10 °L)  
0.67 lb. (0.3 kg) crystal malt (60 °L)  
8 oz. (23 kg) Carafa® II malt  
8 oz. (23 kg) roasted barley (300 °L)  
5 oz. (14 kg) chocolate malt (350 °L)  
5 oz. (14 kg) black patent malt (500 °L)  
12 AAU Bravo hops (60 min.)  
(0.75 oz./21 g at 16% alpha acids)  
5.75 AAU Cascade hops (10 min.)  
(1 oz./28 g at 5.75% alpha acids)  
2 oz. (57 g) Yakima Golding hops (0 min)  
Wyeast 1056 (American Ale), White Labs WLP001  
(California Ale), or Safale US-05 yeast  
¾ cup (150 g) dextrose (if priming)

### Step by Step

Mash 154 °F (68 °C) for 60 minutes in 16 qts. (15 L) of water. Mash out, vorlauf, and then sparge at 170 °F (77 °C) to collect 6 gallons (23 L) of wort. Boil for 60 minutes, adding hops at times indicated. Cool, aerate, and pitch yeast. Ferment at 68 °F (20 °C). After fermentation is complete, rack to secondary and condition for 14 days at 68 °F (20 °C). Bottle or keg as normal.

## SIERRA NEVADA STOUT CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, partial mash)  
OG = 1.065 FG = 1.019  
IBU = 60 SRM = 40 ABV = 5.8%

### Ingredients

3 lbs. (1.4 kg) Briess extra light dried malt extract  
3.3 lbs. (1.5 kg) Munich liquid malt extract  
0.67 lb. (0.3 kg) crystal malt (60 °L)  
8 oz. (23 kg) Carafa® II malt  
8 oz. (23 kg) roasted barley (300 °L)  
5 oz. (14 kg) chocolate malt (350 °L)  
5 oz. (14 kg) black patent malt (500 °L)  
12 AAU Bravo hops (60 min.)  
(0.75 oz./21 g at 16% alpha acids)  
5.75 AAU Cascade hops (10 min.)  
(1 oz./28 g at 5.75% alpha acids)  
2 oz. (57 g) Yakima Golding hops (0 min)  
Wyeast 1056 (American Ale), White Labs WLP001  
(California Ale), or Safale US-05 yeast  
¾ cup (150 g) dextrose (if priming)

### Step by Step

Steep the crushed grains in 2 gallons (7.6 L) of water as the water heats up to 170 °F (77 °C). Wash the grains with 1 gallon (4 L) of hot water. Combine grain tea with dried malt extract and add enough water to total at least 3.5 gallons (13 L). Boil wort for 60 minutes. Add hops as per ingredient list and liquid malt extract with 15 minutes left in boil. Top off to 5 gallons (19 L) with cold water at the end of the boil. Follow the remaining portion of the all-grain recipe.

**SIERRA NEVADA JACK AND KEN'S ALE  
(30TH ANNIVERSARY ALE)  
(ALL-GRAIN)**

**(5 gallons/19 L, all-grain)**  
**OG = 1.101 FG = 1.025**  
**IBU = 80 SRM = 90 ABV = 10.4%**

*Sierra Nevada put together this recipe in collaboration with Jack McAuliffe from New Albion Brewing (1976–1982) in Sonoma, California using raw materials available in the late 1970s. This was one of four Sierra Nevada 30th Anniversary Collaboration Ales.*

### Ingredients

20 lbs. (9.1 kg) 2-row pale malt  
1 lb. 2 oz. (0.52 kg) caramel malt (60 °L)  
5.2 oz. (0.15 kg) roasted barley  
13 AAU Brewers Gold hops (60 min.)  
(1.5 oz./43 g of 8.5% alpha acids)  
14 AAU Cluster hops (60 min.)  
(2 oz./57 g of 7% alpha acids)  
1 oz. (28 g) Cascade hops (0 min.)  
0.75 oz. (21 g) Northern Brewer hops (0 min.)  
1.5 oz. (43 g) Cascade hops (dry hop)  
1.5 oz. (43 g) Northern Brewer hops (dry hop)  
Wyeast 1056 (American Ale),  
White Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
(7 qt./7 L yeast starter or 18 g dried yeast)  
1 cup corn sugar (for priming)

### Step by Step

Heat 6.75 gallons (25 L) of strike water. Mash at 150 °F (66 °C) for 60 minutes. Mash out to 168 °F (76 °C) and hold for 5 minutes. Recirculate and then collect the wort. Fully sparging the grain bed would yield over 11 gallons (42 L) of wort. Decide how much wort you want to collect. (It takes about an hour to boil away a gallon/4 L of liquid on a typical homebrew system). Boil to reduce wort volume to 5 gallons (19 L), adding hops at times indicated. (If you collected less than the full amount of wort, you may need to add malt extract to hit your target OG. Take a hydrometer reading with 10 minutes left in the boil. For every "gravity point" you are low, add 1.8 oz. (51 g) of dried malt extract.) Chill wort and transfer to fermenter. Aerate and pitch sediment from yeast starter. Ferment at 68 °F (20 °C). Dry hop for 1 week.

**SIERRA NEVADA JACK AND KEN'S ALE  
(30TH ANNIVERSARY ALE)  
(EXTRACT WITH GRAINS)**

**(5 gallons/19 L, extract with grains)**  
**OG = 1.101 FG = 1.025**  
**IBU = 80 SRM = 90 ABV = 10.4%**

### Ingredients

6 lbs. (2.7 kg) light dried malt extract  
6 lbs. (2.7 kg) light liquid malt extract (late addition)  
0.5 lb. (0.23 kg) 2-row pale malt  
1 lb. 2 oz. (0.52 kg) caramel malt (60 °L)  
5.2 oz. (0.15 kg) roasted barley  
13 AAU Brewers Gold hops (60 min.)  
(1.5 oz./43 g of 8.5% alpha acids)  
14 AAU Cluster hops (60 min.)  
(2 oz./57 g of 7% alpha acids)  
1 oz. (28 g) Cascade hops (0 min.)  
0.75 oz. (21 g) Northern Brewer hops (0 min.)  
1.5 oz. (43 g) Cascade hops (dry hop)  
1.5 oz. (43 g) Northern Brewer hops (dry hop)  
Wyeast 1056 (American Ale),  
White Labs WLP001 (California Ale) or  
Fermentis US-05 yeast  
(7 qt./7 L yeast starter or 18 g dried yeast)  
1 cup corn sugar (for priming)

### Step by Step

Place grains in a steeping bag. In a large (at least 4 qt/4 L) kitchen pot, steep grains at 150 °F (66 °C) for 60 minutes in 2.7 qts. (2.6 L) of water. Begin heating at least 3 gallons (11 L) of water in your brewpot as the grains steep. Rinse grains with 1.5 qts. (1.4 L) of 170 °F (77 °C) water and add "grain tea" to water in brewpot. Stir in dried malt extract and bring wort to a boil. Boil for 60 minutes, adding hops at times indicated. Stir in liquid malt extract during the final 15 minutes of the boil. (Stir well to avoid scorching malt extract.) Cool wort and transfer to fermenter. Top up to 5 gallons (19 L) with cool water, aerate well and pitch yeast. Ferment at 68 °F (20 °C). Dry hop for 1 week.

### Tips for Success:

This is a big beer, so pitching an adequate amount of yeast is critical. If you make a simple yeast starter (not continuously stirred and/or continuously aerated), it should optimally be about 7 qts. (7 L). You can get by with one half this size, but don't go any lower than that. If you aren't going to make a starter, use just short of two 11-g sachets of dried yeast.

Adding some yeast nutrients in the final 15 minutes of the boil is not a bad option and be sure to aerate your wort well. In addition, watch that your fermentation temperature doesn't rise too high.