MARYLAND HOMEBREW

6770 Oak Hall Lane, Suite 108
Columbia, MD 21045
Tel: (410) 290-FROTH Fax: (410) 290-6795
Internet: http://www.mdhb.com

Sierra Madre Pale Ale

OG: 1.056 IBU: 24.3 FG: 1.014
Color 5.2 ABV: 5.2%

Ingredients:

1 4# can Alexander's Pale Plain liquid malt extract

2 lbs. plain light dried malt extract

.5 lb. Crystal 20 malt

.5 lb. Cara-Pils malt

.5 lb. Wheat malt

3 oz. Cascade hops (pellets or leaf)

1 tsp. Irish Moss

White Labs California ale yeast or one package of Safale 05 dry yeast

3/4 cup priming sugar

Directions:

1. Steep the grains in about 1.5 gallons of water at 155° (no higher) for 30 minutes. Remove grains and bring to a boil.
2. Remove from heat and add both liquid and dried malt extract. Return to heat, add 1 oz. Cascade hops and boil for 30 minutes.
3. Add Irish Moss and 1 oz. Cascade hops. Boil for the 30 minutes. During the last 2 minutes of the boil, add the remaining Cascade hop pellets (total boil time: 60 minutes).
4. Combine wort with water to make 5 gallons.
5. Pitch yeast when wort temperature is between 70 and 80° F.
6. If using one-step fermentation, allow it to sit in the fermenter at 68-72° for about 7 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow it to sit for another 10-14 days before bottling.
7. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will mix evenly through your beer.
8. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks or longer.

This recipe is intended to mimic Sierra Nevada Pale Ale.