



Brew  
YOUR OWN

BIG  
BOOK OF  
HOMEBREWING

ALL-GRAIN AND EXTRACT BREWING  
KEGGING • 50+ CRAFT BEER RECIPES  
TIPS AND TRICKS FROM THE PROS

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## SIERRA NEVADA BREWING COMPANY PALE ALE

(5 gallons/19 L, all-grain) OG = 1.052 FG = 1.011 IBU = 38 SRM = 10 ABV = 5.4%

This signature pale ale was originally dreamed up as a homebrew. Now, decades later, it has launched thousands of homebrews in its wake. It's a crisp, hoppy classic by which all American pale ales are measured.

### INGREDIENTS

- |  |   |
|--|---|
| 10 lb. 2 oz. (4.6 kg) 2-row pale malt                            | 1.5 oz. (43 g) Cascade hops (0 mins.)   |
| 11 oz. (0.3 kg) caramel malt (60°L)                              | Wyeast 1056 (American Ale), White Labs WLP001 (California Ale), or Fermentis Safale US-05 yeast (1 qt./1 L yeast starter) |
| 4.4 AAU Perle hops (90 mins.) (0.5 oz./14 g of 8.8% alpha acids) | 1 cup (200 g) dextrose (for priming)  |
| 6.0 AAU Cascade hops (45 mins.) (1.0 oz./28 g of 6% alpha acids) |   |

### STEP BY STEP

Two or three days before brew day, make a yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast. Mash the grains at 155°F (68°C). Mash out, vorlauf, and then sparge at 170°F (77°C). Collect 6.5 gallons (25 L) of wort. (Check that the final runnings do not drop below SG 1.010.) Boil 90 minutes, adding the hops at the times indicated. Pitch the yeast and ferment at 68°F (20°C) until final gravity is reached. Bottle or keg as usual.

**EXTRACT WITH GRAINS OPTION:** Scale the 2-row pale malt down to 1 pound 5 ounces (0.60 kg) and add 1.75 pounds (0.80 kg) light dried malt extract and 4 pounds (0.79 kg) light liquid malt extract. Place the crushed grains in a steeping bag. Steep the grains at 155°F (68°C) in 3 quarts (2.9 L) of water. Remove the bag and place in a colander over the brewpot. Rinse the grains with 2 quarts (2 L) of 170°F (77°C) water. Add water to the brewpot to make at least 3 gallons (11 L) of wort. Stir in the dried malt extract and boil the wort for 90 minutes, adding the hops at the times indicated. Keep some boiling water handy and do not let the boil volume dip below 3 gallons (11 L). Add the liquid malt extract in the final 15 minutes of the boil. Chill the wort and transfer to your fermenter. Top up the fermenter to 5 gallons (19 L). Follow the remaining portion of the all-grain recipe.



### TIPS FROM THE PROS

Be sure to pitch an adequate amount of yeast. The yeast starter size should allow you to yield the correct amount of yeast cells for a healthy fermentation. Aerate the starter well—preferably with oxygen—before pitching your yeast to the starter wort. If you aerate by shaking the starter, multiply the size of each starter by 1.33.

A little sulfate in your water will accentuate the hop character of the beer. You can add sulfate ions by adding gypsum to your brewing water. All-grain brewers starting with RO or distilled water should add 2 to 4 teaspoons per 10 gallons (38 L) of brewing water. Extract brewers can add 1 teaspoon of gypsum to the boil.



## RUSSIAN RIVER BREWING COMPANY PLINY THE ELDER

(5 gallons/19 L, all-grain) OG = 1.074 FG = 1.014 IBU = 100+ SRM = 6 ABV = 8.3%

Originally brewed to be part of a first-ever "Double IPA festival" back in 2000, Pliny has become the standard by which many modern double IPAs are measured. As with any hop-heavy beer, Pliny is best enjoyed fresh, while the massive hop aroma is at its peak.

### INGREDIENTS

12.8 lb. (5.8 kg) 2-row pale malt	20.5 AAU Centennial hops (0 mins.) (2.25 oz./64 g at 9.1% alpha acids)
0.28 lb. (0.13 kg) crystal malt (45°L)	12 AAU Simcoe hops (0 mins.) (1 oz./28 g at 12% alpha acids)
0.86 lb. (0.39 kg) Carapils malt	3.25 oz. (92 g) Columbus hops (dry hop)
1 lb. (0.45 kg) dextrose	1.75 oz. (50 g) Centennial hops (dry hop)
42.9 AAU Warrior hops (90 mins.) (2.75 oz./78 g at 15.6% alpha acids)	1.75 oz. (50 g) Simcoe hops (dry hop)
6.1 AAU Chinook hops (90 mins.) (0.5 oz./14 g at 12.2% alpha acids)	1 tsp. Irish moss (15 mins.)
14.3 AAU Columbus hops (45 mins.) (1 oz./28 g at 14.3% alpha acids)	White Labs WLP001 (California Ale), Wyeast 1056 (American Ale), or Fermentis Safale US-05 yeast
12 AAU Simcoe hops (30 mins.) 1 oz./28 g at 12% alpha acids)	<sup>3</sup> / <sub>4</sub> cup (150 g) dextrose (if priming)

### STEP BY STEP

Mash the grains at 150–152°F (66–67°C). Hold this temperature for 60 minutes. Mash out, voullaf, and sparge. Boil the wort for 90 minutes, adding hops at the time indicated in the ingredients list. Chill the wort and pitch the yeast. Ferment at 68°F (20°C). Dry hop 2 weeks after primary fermentation slows for 5 days. Bottle or keg as usual.

**EXTRACT WITH GRAINS OPTION:** Replace the 12.8 pounds (5.8 kg) 2-row pale malt with 6.7 pounds (3 kg) extra light dried malt extract. Steep the crushed grains in 1 gallon (3.8 L) of water at 151°F (66°C) for 30 minutes. Rinse the grains with 2 quarts (2 L) of 170°F (77°C) water. Top up the kettle to 5.5 gallons and stir in the dried malt extract. Follow the remaining portion of the all-grain recipe.